

SWEETEST DAY RECIPE CARD Appetizer

PARMESEAN CHIPS

2 cups of shredded fresh Parmesean cheese

1/3 cup of butter (use the real stuff!)

1/2 teaspoon dried herbs, crushed (use Herbs de Provence or Italian herbs)

1/4 teaspoon lemon pepper seasoning

1/2 cup all-purpose flour

3/4-1 cup crisp rice cereal (Rice Krispies) (just use enough to fully blend with the dough)

Pre-heat oven to 375 degrees

Let cheese and butter soften at room temperature for half an hour.

Beat together cheese and butter until well mixed. Beat in the seasonings

Then stir in the flour and cereal until well combined.

Hand shape dough into 3/4 inch balls.

Place dough balls on a baking sheet lined with parchment paper.

Flatten each ball a bit with a fork dipped in water.

Bake for 10-12 minutes, until they are light gold in color

Nice to serve warm, with a sprig of grapes



Makes about 2 dozen

SWEETEST DAY RECIPE CARD Salad

GREEN SALAD WITH BOSCH PEAR & SUGARED WALNUTS

Salad: a simple but elegant little salad. If you can't find the Bosch pear, it's fine to use any variety of fresh, crisp pear. The sugar-glazed walnuts are a yummy addition. (Serves 6)

Walnuts:

- 1 cup chopped walnuts
- 3 tablespoons of sugar

Dressing (makes about a cup)

- 1 1/2 teaspoons Dijon mustard
- 1/3 cup champagne vinegar
- 1/2 cup grapeseed oil (may use good quality olive oil)
- 1/4 teaspoon of salt
- Fresh ground black pepper

Salad:

- 5-7 oz of mixed baby greens
- 1/2 Bosch pear (cut lengthwise) cored and thinly sliced
- 1/3 cup shaved or shredded fresh Parmesan cheese



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Walnuts: Heat nonstick skillet over Med. High. Add walnuts and sugar, stirring constantly with a wooden spoon. In about 3 minutes the sugar will begin to melt. Keep stirring until the sugar turns caramel color and the nuts are golden and toasted (another minute or two) (be careful, they can burn very quickly) Remove from heat and spread out on a parchment paper. Let cool. Then break apart with your fingers. (Tip: clean the sugar coating off your spoon and pad by adding water, bringing it to a boil and stirring - the coating will dissolve away!)

Dressing: Mix all ingredients in a glass jar and shake vigorously - or whisk together in a small mixing bowl.
You can also use purchased champagne vinaigrette, equally good!

Prepare Salad: Place greens in large bowl. Pour on about half the dressing and toss. Add walnuts and pear slices, then drizzle more dressing (don't overdo it) and toss again. Top with fresh Parmesan cheese



SWEETEST DAY RECIPE CARD Dinner

SAUSAGE & APPLE STUFFED ACORN SQUASH

- 1 acorn squash, halved and seeded
- 1 tablespoon butter, melted
- 1/4 teaspoon garlic salt
- 1/4 teaspoon ground sage
- 1/2 pound pork sausage (with regular seasoning)
- 1/4 cup yellow onion, finely chopped
- 1 stalk celery, finely chopped
- 2 ounces mushrooms, chopped
- 1 tart apple, cored and chopped
- 1/2 cup fine breadcrumbs
- 1/4 teaspoon sage
- Salt & Pepper
- 1 egg, beaten
- 1 tablespoon fresh parsley, chopped

*may substitute Field Roast brand smoked apple sausage for a vegetarian option



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SAUSAGE & APPLE STUFFED ACORN SQUASH

Mix melted butter, garlic salt and 1/4 tsp. sage and brush over the cut sides and insides of the squash.

Bake cut sides up in roasting pan at 400 degrees for 1 hour or until squash is fork tender but holds it's shape

Meanwhile make stuffing:

Fry sausage until light brown. Remove pork and drain, reserving a Tablespoon of drippings in the pan. Add onion, celery, mushrooms; cook for about 4 minutes. Add apple and saute' two more minutes.

Combine sausage, the cooked vegetable-apple mix, and breadcrumbs in a bowl.

Taste and season with sage, salt or pepper if needed (you may not need to if the sausage was pre-seasoned).

Stir in the beaten egg and fresh parsley.

Mound the mixture onto the squash halves.

Sprinkle the tops with some shredded Parmesan if desired.

Cover the pan with foil and bake at 375 degrees for another 20-25 minutes.



SWEETEST DAY RECIPE CARD Desert

EASY APPLE CAKE WITH CARAMEL SOUR CREAM SAUCE

Preheat oven to 350 degrees

1 cup sugar

1/2 cup brown sugar

1 cup coconut oil

3 eggs

1 teaspoon vanilla

1/2 teaspoon almond extract (optional)

2 cups all purpose flour

1 1/4 teaspoons baking powder

1 teaspoon salt

1 teaspoon ground apple pie spice

1/4 teaspoon baking soda

3 cups of peeled and cored tart apples, coarsely chopped

1 cup of pecans, chopped



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EASY APPLE CAKE WITH CARMEL SOUR CREAM SAUCE

In a large bowl, beat sugars, oil, eggs and vanilla/almond extract until well blended. Combine the flour, baking powder, salt, spice and baking soda; gradually beat them into the sugar mixture until blended (batter will be thick). Fold in the apples and pecans.

Press the (thick) batter into a greased 13x9 baking dish.

Bake at 350 degrees for 35-45 minutes, until a toothpick inserted in the center comes out clean

Carmel Sour Cream Sauce

1/4 cup butter	1/2 cup sour cream
1/4 cup brown sugar	1 1/2 teaspoons vanilla
1/4 cup white sugar	

Add butter, sugars, and vanilla to a small saucepan.
Cook stirring, over medium-low heat until it melts together, begins to bubble and thickens like carmel, it only takes a few minutes.
Remove from heat and add sour cream, using a whisk to blend.
Drizzle warm sauce over warm apple cake and enjoy!

