

Crème de la Crop

What do I get?

Quantity represents ½ membership

Epicureans: Pineapple, Local Seedless Red, Watermelon, 5 Macintosh Apples, 5 Bartlett Pears

Standard: Local Seedless Red, Watermelon, 5 Macintosh Apples, 9 Bartlett Pears

Pear Apple Sauce

PARADE November 2001

yield: Makes 8 cups

This homey sauce complements the savory tastes of the turkey and stuffing

6 Anjou or Comice pears (slightly underripe), peeled and cut into large pieces

4 apples (a combination of Granny Smith, McIntosh, and Golden Delicious)

2 to 3 tablespoons fresh lemon juice

1 cup apple juice

1/2 cup sugar

1 teaspoon finely grated lemon zest

1. Core, peel, and cut the pears and apples into large chunks. In a large, heavy pot, toss with lemon juice to prevent discoloration.

2. Combine the pears and apples with the remaining ingredients and bring to a boil. Reduce the heat and simmer, partially covered, for 15 minutes or until the fruit is tender but not mushy.

3. Uncover the pot, stir and cook 5 minutes more. Adjust the flavors and remove from heat, stirring carefully so as not to break up the fruit too much. Cool to room temperature. Refrigerate, covered, for up to 4 days.

Spicy Warm Pineapple Watermelon Salad

Adapted From, Robert Irvine Show:
2009 Dinner: Impossible Episode:
X Food at the X Games

Cook Time: 10 Min.

Level: Easy

Yield: 4-6 Servings

1 red onion, diced
3 cloves garlic, chopped
1 tablespoon sugar
2 cups diced pineapple
1/2 cup medium watermelon chunks

1/2 cup rice wine vinegar
Salt

Chopped fresh mint leaves, for serving

Crumbled goat cheese, for serving

Saute the onion and garlic together over low heat, in a medium saucepan, being careful not to burn the garlic.

Add the sugar and let it dissolve until almost caramelized. Stir in the pineapple, watermelon, and vinegar and allow to cook until the fruit is coated with the liquid in the pan, about 2 to 3 minutes. Season with salt, to taste, and serve with chopped mint and goat cheese.

Watermelon Punch

Recipe Adapted From Paula Deen,
2007 Show: Paula's Home Cooking
Episode: Summer Favorites

Ingredients

6 cups cubed, seeded watermelon

Directions

1/3 cup Simple Syrup, recipe follows

1 (12-ounce) can frozen lemonade concentrate, thawed
2 cups unsweetened pineapple juice

Crushed ice

Combine watermelon and Simple Syrup in container of an electric blender; process until smooth. Push mixture through a fine-mesh strainer, discarding solids.

Return watermelon syrup to blender. Add lemonade concentrate and pineapple juice and blend well. Serve over crushed ice.

Simple Syrup:

1 cup water
1/2 cup sugar

In a small saucepan, combine water and sugar; cook over low heat until sugar dissolves. Bring to a boil; reduce heat and simmer 1 minute. Remove from heat; cool.

Yield: 1 cup

Apple Ginger Upside-Down Cake

Gourmet February 1990

Can be prepared in 45 minutes or less.

1/2 stick (1/4 cup) unsalted butter, melted
1/4 cup firmly packed light brown sugar
2 tablespoons finely chopped crystallized ginger plus additional for garnish
2 tablespoons currants or raisins
1 larger MacIntosh or Granny Smith apple, peeled, cored, and sliced thin
1 tablespoon fresh lemon juice
1/2 cup all-purpose flour
1/2 teaspoon double-acting baking powder
1/4 teaspoon salt
1/2 teaspoon cinnamon
2 large eggs
1/4 cup plus 2 tablespoons granulated sugar
1/2 teaspoon vanilla
whipped cream or vanilla ice cream as an accompaniment

Onto an 8-inch round cake pan pour the butter, swirling the pan, and sprinkle it with brown sugar, 2 tablespoons of the ginger, and the currants. In a small bowl toss the apple slices with the lemon juice and arrange them evenly over the currants. Into another small bowl sift together the flour, the baking powder, the salt, and the cinnamon. In a bowl with an electric mixer beat the eggs with the granulated sugar and the vanilla for 3 to 5 minutes, or until the mixture is thick and pale and forms a ribbon when the beaters are lifted. Fold in the flour mixture gently but thoroughly, pour the batter over the apple slices, and bake the cake in the middle of a preheated 400°F. oven for 20 to 25 minutes, or until the tester comes out clean. Run a sharp knife around the edge of the pan, invert the cake onto a serving plate, and serve it warm with the whipped cream, sprinkled with the additional ginger.

Apple, Pear, and Dried-Cherry Crumble

Bon Appétit September 2007
Eve Restaurant

yield: Makes 8 servings

1 cup sugar
3 tablespoons plus 1 1/2 cups all purpose flour
2 teaspoons ground cinnamon, divided
1/2 teaspoon ground nutmeg
4 large Granny Smith apples, peeled, cored, cut into 1/4-inch-thick slices (about 4 cups)
2 large pears, peeled, cored, cut into 1/4-inch-thick slices (about 3 cups)
1 cup dried cherries (about 6 ounces)
1 tablespoon fresh lemon juice
3/4 cup (1 1/2 sticks) unsalted butter, room temperature
3/4 cup (packed) golden brown sugar
1 1/2 teaspoons finely grated lemon peel
1 cup chilled whipping cream
6 tablespoons pure maple syrup (preferably grade B)
Vanilla ice cream

Preheat oven to 350°F. Butter 13x9x2-inch oval ceramic baking dish. Mix 1 cup sugar, 3 tablespoons flour, 1 teaspoon cinnamon, and nutmeg in large bowl. Add apples, pears, and dried cherries to bowl; sprinkle with lemon juice and toss to coat. Transfer to prepared dish.

Using fingertips, mix butter, brown sugar, lemon peel, remaining 1 1/2 cups flour, and remaining 1 teaspoon cinnamon in medium bowl until moist clumps form. Crumble butter mixture over fruit.

Bake until fruit bubbles at edges and crumble is crisp and beginning to brown on top, about 1 hour. Cool about 20 minutes.

Meanwhile, beat cream in medium bowl until peaks form. Gradually whisk in maple syrup.

Spoon crumble into bowls and serve with vanilla ice cream and maple cream.

Creamy Fruit Salad

Recipe adapted from Yolanda Hoffmann

Show: *Simply Delicioso* with Ingrid Hoffmann
Episode: Brunch

Cook Time: 8 min.

Level: Easy

Yield: 6–8 servings

1 cup sweetened shredded coconut
1 cup plain yogurt
2 tablespoons honey
1/4 cup dark or spiced rum
2 tablespoons finely chopped fresh mint leaves
1 quart container pineapple chunks
1 quart container honeydew melon chunks
1 quart container watermelon chunks
2 Granny Smith apples, cored and chopped

Preheat the oven to 300 degrees F.

Spread the coconut in a single layer on a baking pan. Toast coconut in oven until pale golden brown, watching carefully to avoid burning, about 8 minutes.

In a mixing bowl, whisk together the yogurt, honey, rum, and mint. In another large bowl, combine the fruit. Pour the yogurt mixture over the fruit and toss to combine. Allow to sit for 10 minutes so the fruit can absorb the flavors. Sprinkle the toasted coconut on top and serve.

