

Crème de la Crop

What do I get?

Quantity represents ½ membership

Epicureans: Braeburn Apples, Avocados
Lemons, Tangerines

Standard: Braeburn Apples, Tangerines, May
include Mangos

Shrimp & Avocado Pileups

Recipe Adapted From
thepioneerwoman.com/tasty-kitchen Added by
Greeblemonkey on September 22, 2009 in

Prep Time: 15 min

Level: Easy

Servings: 4

1 stalk Celery
½ whole Onion
2 whole Roma Tomatoes
1 teaspoon Chopped Garlic
16 ounces, weight Package Frozen
Peeled Shrimp
5 Tablespoons Mayonnaise
1 Tablespoon Old Bay Seasoning
Salt And Pepper (to Taste)
4 whole Avocados

Run the frozen shrimp under warm
water to thaw.

Finely chop celery and onions and add
to a large bowl.

Chop tomatoes into small bits and add
to mixture.

Add the rest of the ingredients (except
avocados) to the bowl and stir. Season
with salt and pepper, if needed.

Slice avocados in half and remove
seed.

Place avocados on their backs with the
peel on and scoop shrimp salad into
avocado boats.

Serve!

Waldorf Salad

Recipe Adapted From
thepioneerwoman.com/tasty-
kitchen Added by [jenjen](#) on
November 8, 2009

Traditional Waldorf Salad. The
flavors and crunchy textures are a
tasty addition to any meal. My
office is constantly having potlucks
(which can get pretty costly), and
the ingredients in this salad make it
pretty inexpensive to make for a
large group of people. My friends
and co-workers are constantly
asking me to bring it!

Prep Time: 30 Min.

7 whole Apples (Try To Mix Different
Colors And Types Of Apples—
Prefer A Combination Of Red
Delicious And Granny Smith)
5 stalks Celery
1-½ cup Chopped Walnuts
1-½ cup Mayonnaise
3 Tablespoons White Vinegar
2 Tablespoons Sugar
1 teaspoon Fresh Dill
1 teaspoon Kosher Salt
1 whole Lime, Juiced

Chop up apples and celery into
small, bite-sized pieces, and throw
in a large bowl, along with the
walnuts. In a separate smaller bowl,
whisk the rest of the ingredients
together for the dressing. Pour the
dressing over the apples, celery,
and walnuts. Mix together and
refrigerate.

It's best to make this on the day it's
going to be eaten, so that the
apples don't brown. But make sure
you give it a couple of hours to chill
in the refrigerator before serving.

Chicken Paillards with Clementine Salsa

Recipe adapted from **Bon Appétit**
December 2009 by Lora Zarubin



photo by: Nigel Cox

4 5-ounce chicken breast halves
4 clementines, peeled, diced (about 1
cup)
1 cup cherry tomatoes, quartered
1/2 cup finely diced red onion
1/2 cup finely diced celery
1/4 cup coarsely chopped fresh basil
1/4 cup coarsely chopped fresh cilantro
2 tablespoons extra-virgin olive oil
2 tablespoons fresh lime juice
1 serrano chile, seeded, minced
2 tablespoons olive oil
1/2 cup fresh clementine juice (from
about 6 clementines)

Place chicken breast halves between 2
sheets plastic wrap or parchment paper,
spacing apart. Using mallet, pound
chicken to 1/4-inch thickness. DO
AHEAD: Can be made 1 day ahead.
Cover and chill.

Mix clementines and next 8 ingredients in
medium bowl. Season with salt and
pepper. DO AHEAD: Salsa can be made
2 hours ahead. Cover; let stand at
room temperature.

Uncover chicken; sprinkle with salt and
pepper. Heat olive oil in large nonstick
skillet over medium-high heat. Add
chicken and cook until slightly browned
and cooked through, about 3 minutes
per side. Transfer chicken to platter. Add
clementine juice to skillet; boil until
reduced to 1/4 cup, stirring often, about
2 minutes. Drizzle sauce over chicken.
Spoon salsa over and serve.

Incredible Moist Roasted Chicken with Lemon and Parsley

Recipe Adapted From
thepioneerwoman.com/tasty-kitchen
Added by saffron on September 19, 2009

Prep Time: 5 minutes
Cook Time: 50 minutes
Difficulty: Easy
Serves: 4

- 4 pieces Chicken Breast Halves, Skin And Bone On
- 2 whole Lemons
- 2 Tablespoons Kosher Salt
- 2 teaspoons Freshly Ground Black Pepper
- 3 Tablespoons Fresh Parsley, Chopped
- 2 cups Whole Milk

In a large bowl, add chicken breasts. Add salt and pepper and toss chicken with your hands. Let chicken sit for 5 minutes. Add milk and make sure all chicken is covered, with breast meat submerged in milk. Cover bowl with plastic and marinate overnight. One hour before baking, take chicken out of refrigerator and place on counter.

Ten minutes before baking, preheat oven to 375 degrees F.

Take chicken out of marinade and pat dry with a paper towel. Place chicken in 9 x 13 baking dish (I prefer pyrex glass).

Roll lemons back and forth with the palm of your hand to help lemons produce more juice. Slice lemons about 1/4 inch thick. With fingers, loosen chicken skin from chicken breast and put 1 teaspoonful of parsley under skin. Place two slices of lemon under skin with parsley. Pull skin back over lemon and parsley. Sprinkle each breast with a pinch of salt and black pepper.

Place in preheated oven and bake about 50 minutes, until instant read thermometer reads 160 degrees. Take chicken out of oven and cover loosely with a tent of aluminum foil. Let rest for 10 minutes.

Remove lemon slices and serve

Mashed Sweet Potatoes, Pork Chop with Cider Gravy, Sauteed Apples and Onions

Recipe Adapted from Rachael Ray, 2008 Show: 30 Minute Meals, Episode: Fill'er Up

Prep Time: 10 minutes
Level: Easy
Yield: 4 servings

4 medium sweet potatoes, peeled and cut into chunks
Salt
4 bone-in pork chops, 1-inch thick
Freshly ground black pepper
2 tablespoons extra-virgin olive oil
2 large onions, yellow or red, thinly sliced
2 Gala or Golden Delicious apples, thinly sliced
2 tablespoons finely chopped fresh thyme leaves
1 lemon
4 tablespoons butter
2 tablespoons all-purpose flour
1 cup apple cider
2 cups chicken stock
2 rounded tablespoons orange marmalade

In a medium pot add sweet potatoes and cover with salted water. Bring to a boil, lower the heat and simmer until fork tender, 15 to 18 minutes.

Season chops with salt and pepper. Heat 1 tablespoon extra-virgin olive oil, a turn of the pan, in a large skillet over medium-high heat. Cook pork 5 minutes on the first side until deeply golden, turn and cook 3 to 4 minutes more with a loose foil tent over the pan. Remove cooked chops to a plate and cover to keep warm. Add another turn of the pan of olive oil, add the onions and apples. Season with salt, pepper and thyme and cook until just tender, 5 to 6 minutes. Douse with juice of a lemon and remove onions and apples to a bowl; keep warm.

Add 2 tablespoons butter to the skillet, melt then whisk in flour, cook 1 minute then whisk in cider and 1 cup of stock. Season the gravy with salt and pepper. Thicken 4 to 5 minutes over medium-low heat.

Drain cooked sweet potatoes and return pan to stove. Melt 2 tablespoons butter and combine with marmalade and 1 cup stock. Add potatoes and mash, season with salt and pepper.

Serve chop covered with apples and onions, gravy poured down over top, sweet potatoes alongside.

Potato Latkes with Apple Cranberry Sauce

Recipe Adapted From thepioneerwoman.com/tasty-kitchen Added by [shankari](#) on December 13, 2009

Prep Time: 15 min
Cook Time: 15 min
Serves: 4

Grated potatoes with a dash of Tabasco, matzo meal and eggs makes a delicious Chanukah meal!

2 cups Grated Idaho Potatoes
¾ cups Grated White Onion
1 whole Egg
2 Tablespoons Matzo Meal
1 Tablespoon All-purpose Flour
½ teaspoons Baking Powder
¼ teaspoons Sugar
Tabasco To Taste
Salt To Taste
Vegetable/Canola Oil For Shallow Frying

FOR THE APPLE CRANBERRY SAUCE:
2 whole Granny Smith Apples, Peeled And Roughly Chopped
1 piece Cinnamon Stick, About 1/2" Long
½ whole Lemon Zested
1 teaspoon Lemon Juice
1 cup Fresh Cranberries
4 teaspoons Sugar (or More To Taste)

Peel, wash and grate the potatoes. Put the grated potatoes in a colander and squeeze the water off the potatoes as much as possible.

In a large bowl, combine the grated onions and potatoes with the rest of the ingredients and stir well to combine.

Heat a nonstick pan and drizzle about a teaspoon or more of oil into the pan. When the oil is hot, ladle about 2-3 tablespoons of the batter on the skillet.

Cook over medium-high heat. Flip the latke when you see the edges browning. Cook approximately for a minute or two on each side—remember this depends on the type of stove you have.

Remove from pan and drain on a paper towel. Serve hot or keep them warm in the oven.

Serve this Apple Cranberry sauce or sour cream/yogurt.

To make the sauce, peel, core and roughly chop the apples and place them in a pan over medium heat along with the cinnamon, lemon zest and juice.

In Marlena's* recipe, she says not to disintegrate the apples, but mine just got that way and no complaints, we loved it.

Add the cranberries and sugar in the pan and let it cook on low, covered, until you finish hearing all the cranberries popping. Check for seasonings and serve with latkes.

Next time, we might add a wee bit of ginger powder.

*Recipe adapted from Jewish Cooking by Marlena Spieler.