

October 17th Coast Guard NECI Cooking Class Recipes

Apple Crostini

- 2 each Macoun and Goldie apples sliced thin
- 1 bunch Sage sliced thin
- 4 oz Butter cubed
- 1 Baguette sliced into rounds
- 1 container Sweet Rowan Farm Nettle cheese

Saute apple slices in butter with sage and a sprinkle of cinnamon.
Warm crostini in pan and top with apples and cheese.

Poached apples with Cheddar

- 1 cup Cider
- ¼ cup Rum
- ½ Water
- ¼ cup Sugar
- Pinch Cinnamon
- 4 Macintosh apples
- 8 oz Sweet Rowan Farm English Cheddar Cheese
- 1 package Candied Almonds

Combine rum water sugar and cinnamon. Add cored apples and gently poach until tender. Slice and serve with Cheddar chopped nuts and drizzle with salted caramel sauce.

Apple Squash soup

- 2 ea Honey Crisp apples
- 1 ea Butternut squash
- 1 ea Onion
- 1 qt Chicken stock
- 6 slices Bacon
- ½ cup Cream
- Pinch Salt/pepper

Finely mince all ingredients. Render bacon and add onions and squash. Cook until tender and add chicken stock. Add apples and cream and season to taste with salt and pepper.

Apple Crumble

2 ea Cortland apples diced large.

1 cup oats toasted

4 oz Butter

2 T Brown sugar

1 T Honey

Pinch Salt

Pinch Cinnamon

Saute apples in butter, sugar, honey and spices. Stir over medium heat until sauce forms. Sprinkle with toasted oats and serve warm.

Garnish with maple sugar if desired.