

Salted Caramel Sauce



Step 1



Step 2



Step 3



Step 4

Roasted Butternut Squash Soup

Ingredients:

- 1 3-pound butternut squash
- 2 tablespoons molasses
- 1 tablespoon vinegar
- 3 cups chicken stock
- 1 teaspoon ground coriander
- ½ teaspoon sea salt
- ½ cup half and half
- 1 cup sugar
- 1 14-ounce package frozen pearl onions, thawed and patted dry, for the garnish
- Sage sprigs for garnish

Directions:

1. Preheat oven to 400 degrees.
2. Cut squash in half, scoop out seeds and set on a baking sheet.
3. Combine molasses and vinegar and brush over squash, being careful not to drip onto pan.
4. Bake squash in preheated oven for 30-45 minutes, until tender.
5. Let cool.
6. Using an ice cream scoop, scoop roasted squash into blender.
7. Add chicken stock, coriander and salt. Puree until smooth.
8. Pour squash mixture into saucepan and add half and half, stirring to combine. Heat over medium heat.
9. Garnish with fresh sage leaves and caramelized pearl onions.

For Caramelized Onions:

1. In a medium heavy saucepan, melt 1 cup sugar over medium high heat.
2. Add enough pearl onions to cover the melted sugar (about 1 cup).
3. Stir to coat and continue cooking until amber colored.
4. Remove caramelized onions to waxed paper to cool.

Maple Braised Short Ribs

Ingredients:

- 5 pounds beef short ribs
- 2 cups vegetable stock
- 1 cup apple cider
- 1 cup pure maple syrup, divided
- ¼ cup shallots, minced
- 2 bay leaves

Directions:

1. Preheat oven to 350 degrees.
2. In a dutch oven, or other large heavy covered pot, combine short ribs, stock, apple cider, maple syrup, shallots and bay leaves.
3. Cover and bake for 3 hours.
4. When ready to serve: Remove ribs from pot and strain sauce. Return sauce to pan and simmer over medium heat until reduced to one cup. Add an additional ½ cup maple syrup and any salt if needed.

Browned Butter Noodles

Ingredients:

- Extra large wide egg noodles
- ½ cup butter
- Sea salt
- Sage sprigs, for garnish

Directions:

1. Cook noodles according to directions on package. Drain.
2. Meanwhile, melt butter in a small saucepan over medium heat and continue cooking until browned.
3. Remove from heat.
4. When ready to serve, drizzle browned butter over noodles on plates, top with Maple Braised Short Ribs and sauce and a sprig of sage.

Pastry-wrapped Baked Apples

Ingredients:

- 8 Gala apples
- ¼ cup soft butter
- ¼ cup brown sugar
- ¼ cup almonds
- 6 tablespoons butter
- 1 ¾ cup flour
- 1 tablespoon sugar
- 1 egg yolk
- 2 tablespoons water
- Juice of one lemon

Directions:

1. Combine ¼ cup soft butter, brown sugar and almonds in food processor and pulse until thoroughly combined. Set aside.
2. Cut 6 tablespoons butter into 1 ¾ cup flour until well distributed.
3. Add sugar, egg yolk and water and mix until it forms a dough.
4. Cover with plastic wrap and chill for 30 minutes.
5. Meanwhile, peel and core apples from the bottom, leaving stems in tact.
6. Pour lemon juice over apples.
7. Fill apple cavities with brown sugar nut mixture.
8. Roll out dough to ¼ inch thickness and cover apples, decorating tops with cut out leaves, if desired.
9. Place pastry-wrapped apples on greased baking sheet. Press dough around apples to seal.
10. Bake at 400 degrees for 35-40 minutes, covering tops with foil if they get too brown.
11. Serve with a scoop of vanilla bean ice cream and salted caramel sauce.

Salted Caramel Sauce

(makes 2 cups)

If you're short on time, skip the pastry-baked apples and serve vanilla bean ice cream with this irresistible salted caramel sauce. If you can whisk, you can make it...no candy thermometer required. Just make sure all ingredients are measured and ready to go by the stove. It is supposed to keep in the refrigerator for 2 weeks, but good luck with that!

Ingredients:

- 1 cup sugar
- 6 tablespoons butter
- ½ cup heavy cream
- 1 teaspoon sea salt

Directions:

1. In a large saucepan over high heat, whisk sugar until it melts.
2. Continue whisking as crystals form and then the melted sugar turns an amber color.
3. Add butter and continue whisking as it bubbles until all the butter has melted.
4. Remove from heat and add cream, whisking to combine.
5. Whisk in salt and pour into a pint jar. Let cool. Cover and refrigerate until ready to use. Rewarm for serving. **AM**



~Sydne George is a recipe developer, food writer and food photographer who enjoys sharing her latest creations with husband Mike, and daughters, Mackenzie and Madison.