Across the Fence Recipes - August 2022

Strawberry Clementine Salad

10 oz. mixed green lettuce or fresh spinach

1 lb. strawberries, hulled and thinly sliced

4 clementine oranges peeled and separated into segments

¾ cup dried cranberries

¾ cup pistachios, shelled and coarsely chopped

3/4 cup crumbled goat cheese (or feta)

<u>Dressing</u>:

½ cup good quality olive oil

3 to 4 clementine oranges (2 tsp. zest

and 4 Tbsp. juice)

1 large lemon (1/2 tsp. zest and 2 Tbsp.

juice)

2½ Tbsp. honey

2 tsp. Dijon mustard

½ tsp. sea salt

In a large bowl, toss together the lettuce, strawberries, clementines, and dried cranberries. For the dressing: combine all of the ingredients together except for the oil in a food processor or blender. Blend until all ingredients are well incorporated and zest has been broken down. Add in the oil in a slow, steady stream and pulse until just combined and emulsified. Right before serving, add the dressing (add to taste, you may not need/want it all), pistachios, and feta cheese. Toss and enjoy immediately.

<u>Sharon Meyer's Impossible Apple Pie</u>

4 apples, peeled and sliced1 cup flour1 cup plus 1 Tbsp. sugar½ tsp. nutmeg1 tsp. cinnamon1 egg, beaten

¾ cup butter, melted ½ cup nuts of your choice

Toss apples with 1 Tbsp. sugar and cinnamon and pour into a deep pie dish. In a separate bowl, add butter, sugar flour nutmeg and beaten egg. Fold mixture until a soft dough forms. Spread dough evenly over apples. Bake at 350°F for 40 minutes or until golden brown and juices are bubbly. Serve with ice cream or whipped cream.

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Across the Fence Recipes Page 1 of 1