



Across the Fence Harvest Recipes – October 2025

Zucchini & Cheddar Drop Biscuits

3/4 cup shredded zucchini
1-1/4 tsp. salt, divided
2-1/2 cups all-purpose flour
1 Tbsp. baking powder
1/2 cup cold butter, cubed
1/2 cup shredded Cheddar cheese

1/4 cup shredded part-skim mozzarella cheese
1/4 cup shredded Parmesan cheese
2 Tbsp. finely chopped oil-packed sun-dried
tomatoes, patted dry
2 tsp. dried basil
1 cup milk

Preheat oven to 425° F. Grease a 13x9-inch baking pan. Place zucchini in a colander over a plate; sprinkle with 1/4 teaspoon salt and toss. Let stand 10 minutes. Rinse zucchini and drain well, then squeeze to remove excess liquid. Pat dry. In a large bowl, whisk flour, baking powder, and remaining salt. Cut in butter until mixture resembles coarse crumbs. Stir in zucchini, cheeses, tomatoes, and basil. Add milk and stir just until moistened. Drop by scant 1/3 cupfuls into prepared baking pan. Bake until golden brown, 22-26 minutes. Serve warm.

Cheddar Pork Chops With Brussels Sprouts & Apples

1 lb. Brussels sprouts, halved or quartered
2 small Gala apples, stemmed, cored, and cut
into 1/2" wedges
2 shallots, roughly chopped
½ small red onion, roughly chopped
2 Tbsp. extra virgin olive oil
2 Tbsp. Vermont maple syrup
1 tsp. Dijon mustard
Kosher salt and black pepper to taste

1-1/4 cups shredded sharp Cheddar cheese
1 cup panko bread crumbs
1 tsp. paprika
1/2 tsp. garlic powder
1/4 tsp. onion powder
2 large eggs
1/4 cup all-purpose flour
4 (3/4-inch thick) bone-in pork chops

Arrange racks in upper and lower thirds of oven then preheat to 425° F. On a large, rimmed baking sheet, toss Brussels sprouts, apple, and onion with oil, syrup, mustard, 1/2 teaspoon salt, and 1/4 teaspoon black pepper. Roast on top rack, tossing once, until vegetables are golden brown and tender, 25 to 30 minutes. Meanwhile, grease another large, rimmed baking sheet with cooking spray. In a shallow medium bowl, combine Cheddar, panko, paprika, garlic powder, and onion powder. Beat eggs in another shallow bowl. Place flour in a third shallow bowl. Season pork chops all over with 1 teaspoon salt and 1/4 teaspoon pepper. Working one chop at a time, coat pork in flour on both sides, shaking off excess. Dip into eggs, then into Cheddar mixture. Repeat with remaining chops. Arrange on prepared sheet. Bake pork chops on bottom rack, rotating sheet halfway through, until just cooked through, 15 to 18 minutes. An instant-read thermometer inserted into thickest part, away from the bone, should register 140° F to 145° F). Serve pork with vegetables.

Cranberry Bliss Bars

Blondies:

2-1/2 cups all-purpose flour
1 tsp. baking powder
1/2 tsp. ground ginger
1/2 tsp. kosher salt
1 cup (2 sticks) butter, melted
1-1/4 cups packed brown sugar
2 eggs
1 tsp. vanilla extract
1 cup dried cranberries
1/2 cup white chocolate chips

Frosting:

1 (8 oz.) block cream cheese, softened
1-1/2 cups powdered sugar
Zest of 1/2 orange
1/2 tsp. vanilla extract
1/3 cup dried cranberries
1/4 cup white chocolate chips, melted

Preheat oven to 350° F with a rack in center of oven. Line a 9x13-inch baking pan with parchment, leaving a 2-inch overhang on 2 sides. Grease parchment with cooking spray. **Make the blondies:** In a medium bowl, whisk flour, baking powder, ginger, and salt. In a large bowl, whisk melted butter and sugar until combined. Add eggs and vanilla, and mix until incorporated. Add dry ingredients and mix until just combined. Stir in dried cranberries and white chocolate chips. Pour batter into prepared pan and smooth top. Bake until golden on the edges and a toothpick inserted in the middle comes out clean, 23 to 25 minutes. Let cool completely. **Make the frosting:** In a large bowl using a hand mixer, beat cream cheese and powdered sugar until smooth. Add zest and vanilla, and beat to combine. Using an offset spatula, frost cooled blondies. Top with dried cranberries, then drizzle with melted chocolate. Refrigerate until chocolate is hardened, about 20 minutes. Cut blondies into 24 triangles.

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