

Fall & Halloween Recipes on Across the Fence – October 2022

Apple Cider-Glazed Chicken

2 cloves garlic	½ tsp. kosher salt
2 cup apple cider	¼ tsp. black pepper
1 (2-inch) fresh rosemary sprig	1 Tbsp. unsalted butter
¼ tsp. Dijon mustard	1 Tbsp. Vermont maple syrup
2 lbs. bone-in, skin-on chicken thighs (4 to 6)	2 tsp. vegetable oil

Arrange a rack in the middle of the oven and heat the oven to 350°F. Smash 2 garlic cloves and place in a small saucepan. Add 2 cups apple cider, 1 fresh rosemary sprig, and ¼ teaspoon Dijon mustard. Stir and bring to a boil, uncovered, over medium-high heat. Boil until reduced to 1 cup, 10 to 15 minutes. Meanwhile, start cooking the chicken. Pat 2 pounds chicken thighs dry with paper towels, then season with ½ teaspoon kosher salt and ¼ teaspoon black pepper. Place the chicken skin-side down, and cook undisturbed until the skin is browned and the chicken releases easily from the pan, adjusting the heat if the skin begins to burn, 8 to 10 minutes. Turn the chicken and brown it on the other side. Add maple syrup and butter to the glaze and pour into the pan. Continue cooking over medium heat for another 10 minutes or until the glaze has reduced to about ¼ cup and has a thicker consistency. Serve immediately. Pour any remaining glaze over chicken.

Crescent Mummy Dogs

1 can (8 oz.) refrigerated crescent rolls	Candied eyes (for decoration)
1 pkg. beef hot dogs	Mustard or ketchup, if desired
Cooking spray	

Heat oven to 375°F. Unroll dough; separate at perforations, creating 4 rectangles. Press perforations to seal. With knife or kitchen scissors, cut each rectangle lengthwise into 10 pieces, making a total of 40 pieces of dough. Wrap 4 pieces of dough around each hot dog and 1/4 slice of cheese to look like "bandages," stretching dough slightly to completely cover hot dog. About 1/2 inch from one end of each hot dog, separate "bandages" so hot dog shows through for "face." On ungreased large cookie sheet, place wrapped hot dogs; spray dough lightly with cooking spray. Bake 13 to 17 minutes or until dough is light golden brown and hot dogs are hot. With candies eyes and mayo or mustard "glue" eyes to hotdog.

Apple Brownies

1 cup unsalted butter, melted	$\frac{1}{2}$ cup walnuts (or pecans), chopped
1 $\frac{1}{2}$ cup sugar	2 cup all-purpose flour
2 eggs	2 tsp cinnamon
1 tsp. vanilla	$\frac{1}{2}$ tsp. baking soda
2 cups peeled, cored and chopped apples of your choice	1 tsp. baking powder
	$\frac{1}{2}$ tsp salt

Preheat the oven to 350°F. Grease 9×13-inch baking pan and/or line with a parchment paper (optional); set aside. In an electric mixer with a paddle attachment, beat butter and sugar on a medium speed until creamy. Add the eggs and vanilla and beat until fluffy on high speed, about 2 minutes. Add the chopped apples and walnuts (or pecans) and stir carefully. Whisk flour, baking soda, baking powder, cinnamon and salt in a separate bowl. Add the flour mixture into the apple mixture and stir to combine. Pour the batter into the greased, and lined pan, and even out the top with a fork. Bake the brownies in the preheated oven for 40 to 45 minutes until the top is golden brown. Cool the brownies on a wired rack completely. Cut into bars to your desired size. Top with caramel before serving.

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