

Across the Fence

Harvest Recipes – September 2022

Salted Maple Apple Tarte Tatin with Salted Almonds

8 Tbsp. butter

½ cup Vermont maple syrup

6 Honeycrisp apples, sliced into

⅓ to ½- inch rounds, seeds removed

1 tsp. vanilla

2 sheets frozen puff pastry thawed

½ tsp. cinnamon

¼ tsp. nutmeg

Ice cream for serving

Salted Maple Almonds

1 Tbsp. butter

½ sliced almonds

½ cup Vermont maple syrup

Preheat oven to 425°F. Place the butter and maple syrup in a 10- or 12-inch oven-safe skillet over medium high heat. Bring to boil and cook for 1 to 2 minutes. Add the apple slices in an even layer; it's going to seem like a lot, but they will cook down. Continue cooking another 9 to 10 minutes, gently tossing the apples occasionally to ensure they cook evenly. Remove from the heat and add the vanilla. In a separate baking dish, arrange the apples in an even layer. Press the 2 sheets of puff pastry together to make 1 large sheet. Place the pastry over the apples and press down gently, tucking the sides of the pastry under the apples as best you can. Make 3 small cuts in the center of the pastry. Use any remaining pastry in the middle part of the baking dish. Bake for 30 to 35 minutes, until the pastry is deep golden brown. **Salted Maple Almonds:** In a medium skillet set over medium heat, melt together the butter, and maple syrup. Bring to a boil and add the almonds, continue cooking until caramelized, about 3 to 5 minutes. Remove from the heat and transfer to a parchment lined plate. Sprinkle with sea salt. Remove the Tarte Tatin from the oven. Let the cake cool in the skillet for 15 minutes. Run a knife around the edge to loosen. Carefully invert the Tarte Tatin onto a serving plate. If any apples fall out of place, just rearrange them. Serve warm topped salted almonds, and ice cream, if desired.

Zucchini and Fresh Corn Quesadillas

2 medium ears sweet corn

2 medium zucchinis, cut into pieces

½ small, sweet onion, cut into ¼ inch slices
or chopped

1 Tbsp. canola oil

1 to 2 jalapeno peppers, chopped

1 Tbsp. basil

½ tsp. oregano

1 garlic clove, minced

¼ tsp. salt

¼ tsp. cumin

6 flour tortillas (8-inch size), warmed

1 cup shredded Monterey Jack cheese

Microwave corn in husks for 5 minutes, allow to cool. Remove husks and remove the kernels from the cobs. To a large skillet, add oil and onion. Cook until onion is translucent and add the corn. Continue cooking for about 3 to 5 minutes until vegetables are slightly brown. Add the zucchini, stir in the basil, oregano, garlic, salt and cumin. Cook until zucchini is tender and remove from the heat. On a large skillet or griddle, warm 6 tortillas over slow to medium heat. Flip tortillas and place ½-cup or 3 Tbsp. filling on 1 side of each tortilla; sprinkle with cheese. Fold tortillas over filling. Cook quesadillas until heated through and slightly brown, about 1 to 2 minutes on each side. Cut into wedges, if desired. Serve with salsa and sour cream.

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