

Across the Fence

Harvest Recipes – November 2018

Lyn Jarvis' Recipes

Cheesy Scalloped Potatoes & Carrots

2 lbs. Yukon gold potatoes (about 6), peeled, thinly sliced	1 tsp. salt
4 carrots, cut diagonally into thin slices	½ tsp. black pepper
2 onions, sliced, separated into rings	¼ tsp. cayenne pepper
3 Tbsp. butter	1½ cups milk
2 Tbsp. flour	1½ cups shredded cheddar cheese

Heat oven to 375°F. Cook potatoes, carrots and onions in boiling water in large saucepan 8 to 10 minutes or until tender. Meanwhile, melt butter in medium saucepan on medium heat. Add flour and seasonings; mix well. Cook and stir 1 minute. Gradually stir in milk until well blended. Bring to a boil on medium heat; cook 5 minutes or until thickened, stirring constantly. Stir in cheese; cook on low heat 1 minute or until melted, stirring constantly. Drain vegetable mixture; spoon half into 13x9x2-inch baking dish sprayed with cooking spray. Cover with half the cheese sauce. Repeat layers; cover. Bake 45 minutes to 1 hour or until vegetable mixture is heated through, uncovering after 30 minutes. **Yield:** 12 servings.

Purple Grape Pie

Pastry:

2 ½ cups flour
1 tsp. salt
16 Tbsp. chilled unsalted butter, cut
into small pieces (2 sticks)
or use your favorite 2-crust pie crust

Filling:

2 lb. concord grapes, stemmed
¾ to 1 cup sugar
2 Tbsp. quick-cooking tapioca
1 Tbsp. unsalted butter, cut into small pieces

Whisk flour and salt together in a large bowl. Using a pastry cutter or 2 table knives, work butter into flour until mixture resembles coarse meal. Sprinkle in up to 10 tablespoons ice water, stirring dough with a fork until it just holds together. Press dough into a rough ball, then transfer to a lightly floured surface. Give dough several quick kneads until smooth. Divide dough into 2 balls, one slightly larger than the other, wrap each in plastic wrap, and refrigerate for 2 hours. **Filling:** Slip pulp of each grape out of its skin into a medium saucepan, put skins into a large bowl, and set aside. Cook pulp over medium heat, stirring often, until soft, 8 to 10 minutes, then strain into bowl with skins, pressing on solids with the back of a spoon. Discard seeds. Set aside to cool completely. Stir sugar and tapioca into grapes and set aside. Preheat oven to 400°F. Roll the larger dough ball out on a lightly floured surface into a 12-inch round, then fit into a 9-inch pie plate. Transfer grape filling to pastry bottom and scatter butter on top. Roll the remaining dough ball out on the lightly floured surface into a 10-inch round, cut a 1-inch hole in center of dough to let steam escape, then cover filling with pastry round. Fold edges of dough under and crimp edges. Bake pie for 20 minutes, reduce oven temperature to 350°F, and continue baking until pastry is golden brown, 45 to 50 minutes more. Set pie aside to cool completely. **Yield:** 6 to 8 servings.

Pear-Cheese Danish Slab

1 pkg. (17.3 oz.) frozen puff pastry sheets (2 sheets), thawed	1 tsp. cinnamon
2½ lb. pears, cored and thinly sliced (about 7 cups)	¼ tsp. nutmeg
2 Tbsp. butter	8 oz. cream cheese, softened
1 cup sugar	1 egg
2 Tbsp. all-purpose flour	1 tsp. vanilla
	milk
	2 Tbsp. coarse sugar

Preheat oven to 375°F. Lightly grease a 15x10-inch baking pan. On a lightly floured surface, unfold one pastry sheet. Roll pastry into a 15x10-inch rectangle. Transfer to the prepared baking pan, pressing dough to edges of pan. Bake about 12 minutes or until golden brown (pastry will puff and shrink from sides of pan). Cool on a wire rack. Meanwhile, for pear filling, in an extra-large skillet cook pears in hot butter over medium heat about 8 minutes or just until crisp-tender, stirring occasionally. Combine ½ cup of the granulated sugar, the flour, ½ teaspoon of the cinnamon, and the nutmeg. Sprinkle over pears. Cook and stir over medium-low heat 2 minutes more; remove from heat. For cheese filling, in a medium bowl combine cream cheese and the remaining ½ cup granulated sugar. Beat with a mixer on medium until smooth. Beat in egg and vanilla. Carefully spread cheese filling over baked pastry to within 1-inch of the edges. Spoon pear filling over cheese filling. On a lightly floured surface, unfold the remaining pastry sheet and roll into a rectangle large enough to cover pear filling, about 13x9 inches. Place on top of pear filling. Lightly press edges of top pastry to edges of bottom pastry. Lightly brush pastry with milk. Using a sharp knife, cut slits in pastry. Combine coarse sugar and the remaining ½ teaspoon cinnamon; sprinkle over pastry. Bake 35 to 40 minutes or until pastry is slightly puffed and golden brown. Cool on wire rack about 45 minutes. Serve slightly warm. **Yield:** 12 servings.

Cider Pork Chops

½ cup flour	4 Granny Smith apples, thinly sliced
1 tsp. salt	1 cup raisins, optional
½ tsp. pepper	1 cup firmly packed brown sugar
4 bone-in pork chops, 1-inch thick	1 cup apple cider
3 Tbsp. butter, divided	

Combine first 3 ingredients in a heavy-duty zip-top plastic bag, add chops. Seal and shake to coat. Set aside. Melt 2 tablespoons butter in a large skillet. Add chops and cook 5 minutes on each side until browned. Grease a 13x9x2-inch baking dish with remaining 1 tablespoon butter. Place apples in dish; top with raisins, if desired, and sprinkle with brown sugar. Arrange chops over brown sugar and drizzle with cider. Bake at 350°F for 1 hour or until pork chops are done. If chops are not 1-inch thick, check for doneness sooner. **Yield:** 4 servings.

Honey-Glazed Pumpkin-Banana Bread

3 $\frac{1}{3}$ cups all-purpose flour
2 tsp. baking soda
1 $\frac{1}{2}$ tsp. salt
1 tsp. baking powder
1 tsp. ground cinnamon
1 tsp. ginger
2 cups sugar
 $\frac{2}{3}$ cup vegetable oil
4 eggs
 $\frac{2}{3}$ cup water

1 can (15 oz.) pumpkin
 $\frac{1}{2}$ cup mashed ripe banana

Honey Glaze:

2 Tbsp. butter, softened
 $\frac{1}{4}$ cup honey
1 cup sugar
milk
2 Tbsp. finely chopped crystallized ginger
(optional)

Preheat oven to 350°F. Grease bottoms and $\frac{1}{2}$ -inch up sides of two 9x5-inch loaf pans, set aside. In a medium bowl stir together first six ingredients (through ginger). In an extra-large bowl beat sugar and oil with a mixer on medium until combined. Add eggs, one at a time, beating after each addition. Add flour mixture and the water alternately, beating on low after each addition just until combined. Beat in pumpkin and banana. Spread batter in prepared pans. Bake 50 to 60 minutes or until a toothpick comes out clean. Cool in pans on wire racks 10 minutes. Remove from pans; cool completely on wire racks. Wrap and store overnight. **Glaze:** In a bowl beat butter and honey with an electric mixer until combined. Beat in powdered sugar. Beat in enough milk (about 1 teaspoon) to make the glaze a thick, spoonable consistency. Makes $\frac{1}{2}$ cup. Spoon glaze over loaves and sprinkle with crystallized ginger, if desired. **Note:** To freeze, place cooled loaves in freezer bags and freeze up to 3 months. To serve, thaw wrapped loaves in refrigerator overnight. **Yield:** 2 loaves (about 32 slices).

Deb Plumley's Recipes

Sweet Potato Corn Bread

1 $\frac{1}{4}$ lbs. red-skinned sweet potatoes (yams)
4 large eggs
1 $\frac{1}{2}$ cups buttermilk
2 $\frac{1}{3}$ cups yellow cornmeal
1 cup all-purpose flour
 $\frac{1}{2}$ cup sugar

1 Tbsp. baking powder
1 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. baking soda
 $\frac{1}{4}$ tsp. ground ginger
 $\frac{1}{2}$ cup chilled unsalted butter, cut into
 $\frac{1}{2}$ -inch pieces

Preheat oven to 375°F. Butter 9x9x2-inch baking pan. Pierce sweet potatoes in several places. Microwave on HIGH until tender, turning once, about 12 minutes. Cut open and cool. Mash enough potatoes to yield 1 cup packed (reserve remaining potatoes for another use). Place 1 cup mashed potatoes in large bowl. Whisk in eggs and buttermilk. Blend cornmeal and next 6 ingredients in processor. Add butter and blend until mixture resembles coarse meal. Add to egg mixture. Stir just until blended. Transfer to prepared pan. Bake corn bread until deep golden on top and tester inserted into center comes out clean, about 45 minutes. Cool in pan on rack. **Make ahead:** Cover and let stand at room temperature up to 2 days or freeze up to 2 weeks. Thaw at room temperature. **Yield:** 10 to 12 servings.

Broccoli-Chicken Cups

2 cups shredded cheddar cheese, divided
1 1/3 cups Rice Krispies® cereal
1 cup cubed cooked chicken
2 tubes (10 oz. each) refrigerated biscuits

1 can (10 3/4 oz.) condensed cream of mushroom soup
3 cups frozen chopped broccoli, cooked and drained

Grease muffin cups and press the biscuits on bottom and up the sides. Add 1 tablespoon of the cheese and the cereal in the bottom of each cup. In a large bowl, combine the chicken, soup and broccoli and spoon evenly into each muffin cup. Bake at 375°F for 20 to 25 minutes or until bubbly. Sprinkle with the rest of the cheese. **Yield:** 10 to 12 servings.

Tropical Carrot Cake

3 large eggs
3/4 cup canola oil
3/4 cup buttermilk
2 cups flour
2 cups sugar
2 tsp. baking soda
2 tsp. ground cinnamon
2 tsp. vanilla extract
2 cups finely shredded carrots
1 cup raisins

1 can (8 oz.) crushed pineapple, undrained
1 cup chopped walnuts
1 cup shredded sweetened coconut

Frosting:
8 oz. cream cheese, softened
4 to 4 1/2 cups confectioners' sugar
1 to 2 Tbsp. heavy whipping cream
1 tsp. vanilla

In a large bowl, beat eggs, oil and buttermilk. Mix together flour, sugar, baking soda and cinnamon; add to the egg mixture, mixing well. Stir in vanilla, carrots, raisins, pineapple, walnuts and coconut; mix well. Pour into a greased 9x13x2-inch pan. Bake at 350°F for 45 to 50 minutes or until cake tests done. Cool. When cake is cooled, beat all the frosting ingredients together in a bowl until smooth. Frost cake. **Yield:** 12 to 16 servings.

Winter Vegetable Shepherd's Pie

3 cups peeled butternut squash cut into 1-inch pieces
1 large potato peeled and cut into 1-inch cubes (about 2 cups)
2 medium carrots, thinly sliced
2 cups beef broth

3/4 tsp. pepper, divided
2 lbs. ground beef
1 large onion, chopped
1 Tbsp. olive oil
3/4 lb. sliced mushrooms
3 garlic cloves, minced

1/2 cup white wine
1 tsp. dried thyme
1/4 cup flour
2 cups frozen peas (about 8 oz.)

Preheat oven to 350°F. Place squash, potatoes, carrots and beef broth in a large saucepan. Bring to a boil. Reduce heat and simmer, covered until vegetables are tender, 10 to 15 minutes. Drain vegetables, reserving the broth. Mash vegetables until smooth, adding in 1/4 tsp. pepper. In a large saucepan, cook the beef and onions until the beef is no longer pink, 5 to 7 minutes, breaking beef into crumbles. Remove from pan. In same pan, heat oil over medium heat, sauté mushrooms until tender, 7 to 9 minutes. Add garlic, cook and stir one minute. Add 1/2 cup beef broth, thyme and bring to a boil, stirring to remove browned bits from the pan. Cook until liquid is evaporated. Stir in flour until blended and gradually stir in reserved broth. Bring to a boil, cook and stir until thickened. Stir in peas and beef mixture, heat through. Transfer to a greased 2 1/2-quart baking dish. Spread with mashed vegetables. Bake, uncovered, until filling is bubbly, 30 to 35 minutes. Let stand 10 minutes before serving.

Viewer's Recipes

Pumpkin Pie Bread Pudding

Sylvia Trembley – Brattleboro, Vt.

12 slices cinnamon-raisin bread, cut into 1-inch cubes (about 8 cups)	1 tsp. pumpkin pie spice, divided
4 eggs	1 tsp. vanilla
1 cup milk	½ cup chopped pecans
1 can (15 oz.) pumpkin	½ cup sour cream
1 cup plus 2 Tbsp. packed brown sugar, divided	1 cup whipped topping, thawed
	¼ cup Vermont maple syrup

Heat oven to 350°F. Place bread cubes in 13x9x2-inch baking dish coated with cooking spray. Beat eggs, milk, pumpkin, 1 cup brown sugar, ½ tsp. pumpkin pie spice and vanilla with whisk until well blended. Pour evenly over bread; sprinkle with nuts. Bake 45 minutes, or until knife inserted in center comes out clean. Meanwhile, mix sour cream, remaining sugar and remaining pumpkin pie spice until blended. Stir in whipped topping. Drizzle maple syrup over pudding. Serve warm topped with sour cream mixture.

Walnut Pumpkin Pie

Mary Burns – Plattsburgh, N.Y.

1 (6 oz.) graham cracker pie crust	½ tsp. each: ginger, nutmeg and salt
1 can (15 oz.) pumpkin	¼ cup packed brown sugar
1 can (14 oz.) condensed milk	2 Tbsp. flour
1 egg	2 Tbsp. cold butter
1¼ tsp. cinnamon, divided	1 cup chopped walnuts

Heat oven to 425°F. In mixing bowl, combine pumpkin, condensed milk, egg, ¾ tsp. cinnamon, ginger, nutmeg, and salt; mix well. Turn into pie crust. Bake 15 minutes. Remove pie from oven. Reduce oven temperature to 350°F. In small bowl, combine brown sugar, flour and remaining ½ tsp. cinnamon; cut in butter until crumbly. Stir in walnuts. Sprinkle walnut mixture evenly over top of pie. Bake 40 minutes or until knife inserted 1-inch from edge comes out clean. Cool. Garnish as desired. Refrigerate leftovers.

Yield: 8 servings.

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