**October- Apples and Pumpkins Galore**

**Brie with Pecans**

Ingredients:

¼ cup chopped pecans

1 teaspoon butter

8 ounces Brie

¼ cup brown sugar

Toast chopped pecans and butter in 350 degree oven for 10 minutes.

Place Brie in buttered baking dish. Pat on ¼ cup brown sugar, then toasted pecans.

Bake at 350 degrees for 15 minutes.

Serve with apples and crackers.

**Penne with Pumpkin Cream Sauce** Serves 4

Ingredients:

1 pound penne pasta

2 Tablespoons butter

1 onion, chopped

Salt and pepper

15 ounce can pure pumpkin puree

1 cup heavy cream

½ cup grated parmesan cheese, plus more for topping

¼ cup chopped flat-leaf parsley

In a large pot of boiling, salted water, cook the pasta until al dente. Drain, reserving 1 cup pasta cooking water.

In the same pot, melt the butter over medim-low heat.

Add the onion and season with salt and pepper; cook, stirring until softened, about 6 minutes.

Stir in the pumpkin and heavy cream, and bring to a boil.

Return the pasta to the pot along with the reserved pasta cooking water, and toss.

Stir in the parmesan cheese; season with salt and pepper.

Top the pasta with the parsley and more parmesan.

**Apple Cake**

Ingredients:

3 cups flour

3 cups sugar

1 cup vegetable oil

4 eggs

3 teaspoons baking powder

2 ½ teaspoons vanilla

1 teaspoon salt

½ cup orange juice

8 apples, peeled and sliced

Cinnamon

Preheat oven to 375 degrees.

Mix flour, sugar, vegetable oil. eggs, baking powder, vanilla, salt, and orange juice together in a large bowl with mixer.

In a separate bowl, mix sliced apples that are cored and peeled, with a generous amount of cinnamon.

Oil and flour a tube pan. Pour 1/3 of batter into a greased tube pan.

Place a large amount of apples on top of the batter.

Repeat with the remaining batter and apples.

Bake for 1 hour and 15 minutes or until done.

**Pumpkin Pie Squares**

Makes 30 squares. Serve with whipping cream, if desired

Filling:

15 ounce can pumpkin

12 ounce can low-fat evaporated milk

2 eggs

¼ cup granulated sugar

½ teaspoon salt

1 teaspoon ground cinnamon

½ teaspoon ground ginger, optional

¼ teaspoon ground cloves

Crust:

1 cup all-purpose flour

½ cup old-fashioned oats

½ cup packed dark brown sugar

½ cup butter, softened

Topping:

½ cup chopped pecans

½ cup packed dark brown sugar

2 Tablespoons butter

Whipped cream, optional

Preheat oven to 350 degrees. Grease a 13” x 9” glass baking dish.

To prepare crust, combine flour, oats, brown sugar, and butter; stir until crumbly.

Press into prepared pan, and bake 15 minutes, or until partially set.

To prepare filling, combine pumpkin, evaporated milk, eggs, granulated sugar, salt, and spices. Pour over crust and bake 30 minutes.

To prepare topping, combine pecans, browns sugar, and butter. Remove pan from oven and sprinkle topping evenly over filling.

Bake 15 to 20 minutes, until filling is set.

Cool completely on wire rack before cutting into squares.

**Beet Apple Soup**

Ingredients:

6 beets, trimmed, scrubbed

8 cups vegetable or chix broth

2 cups apple juice

3 Tablespoons butter

3 Granny Smith apples, peeled, cored, sliced (or any green apple)

3 Tablespoons lemon juice

Salt, pepper to taste

Sour cream to top

Cook beets in broth and apple juice, about 45 minutes.

Cool; slip off skins; cut beets into pieces.

Strain broth and return to pot.

Melt butter in a large skillet. Add apples and sauté until just caramelized, about 10-15 minutes.

Puree all, adding some broth when pureeing.

Return puree to pot. Combine with broth; stir in lemon juice, salt, and pepper.

Serve hot or cold, dolloped with sour cream

**Overstuffed Pumpkin with Cornbread, Apples, and Turkey Sausage with Sauvignon Blanc**

Ingredients:

1 pumpkin

¼ cup melted butter

Salt and pepper

2 Tablespoons olive oil

1 onion, chopped

2 celery ribs, chopped

3 garlic cloves, minced

1 teaspoon celery seed

1 teaspoon fennel seed

¼ cup chopped fresh parsley, divided

¼ cup chopped fresh sage, divided

Salt and pepper

2 Granny Smith apples, peeled and cubed

2 pounds ground turkey sausage

¾ cup Sauvignon Blanc wine

1 cup heavy cream

16 ounce package cornbread stuffing

2 eggs, beaten

1 ½ cup chicken broth

Cut off the lid of the pumpkin and set it aside. Pull out the seeds and strings from inside the pumpkin. Brush the inside flesh with melted butter; season with salt and pepper. Place pumpkin on a roasting pan and bake in a preheated 350 degree oven for 15 minutes.

In a large skillet, heat oil over moderate heat. Add onion, celery, garlic, celery seed, fennel seed, and 2 tablespoons each parsley and sage. Cook, stirring often, until fragrant, about 3 minutes. Season with salt and pepper. Add the apples and cook 2 minutes. Add the ground sausage, breaking up the meat with a wooden spoon, and brown until no longer pink, about 10 minutes. Deglaze the pan with wine; cook down 2 minutes to evaporate the alcohol. Stir in the cream; check seasoning.

Scrape the sausage mixture into a large bowl and fold in the cornbread. Gradually blend in the eggs and chicken broth, until the stuffing is evenly moistened. Add remaining parsley and sage. Fill the pumpkin with stuffing; return to the oven and bake 20 minutes until the eggs are cooked and the stuffing has a little lift. Serve stuffing in the pumpkin bowl topped with lid.

**Apple Strudel Cheese Pie**

Serves 6-8

Ingredients:

16 ounces cream cheese, softened

½ cup sugar

2 eggs

1 teaspoon vanilla

1 tart apple, peeled and sliced (Toss sliced apple in 1 teaspoon cinnamon and ¼ cup sugar.)

1 unbaked pie shell

Topping:

5 Tablespoon sugar

2 Tablespoons flour

2 Tablespoons butter

½ teaspoon cinnamon

Blend these ingredients until coarse.

Blend cream cheese, sugar, eggs, and vanilla until smooth.

Pour into unbaked pie shell.

Top with apple slices in a “spiral” fashion. Sprinkle with topping.

Bake at 450 degrees for 10 minutes. Then reduce oven temperature to 350 degrees, and continue baking an additional 30 minutes, or until set.

Cool. Chill for at least 1 hour before serving.