

APPLE



HOUSE

Varieties

Eating and Cooking Characteristics

Early August

- Mantet sweet, thin skin, cooks soft, the first "eating apple" of the year
Erickson tart, good green cooking apple, cooks soft
Duchess tart, great pie, sauce and jelly, cooks down a little
Oriole fresh eating, low acid, stays white, cooks down a little
Viking tangy, tastes like Jonathan, cooks soft

Mid August

- Hibernal cooking apple, stays light, cooks soft, makes a good "Green apple" pie
Paula Red first crunchy apple, tangy, cooks soft
Beacon the original State Fair apple, sweet taste, stays in chunks, great pie & sauce

Early September

- Minjon tart, makes pink sauce, cooks soft, great eating & cooking, juicy
Wealthy original Minnesota apple, great eating & cooking, juicy
Red Baron sweet/tart flavor, crisp, juicy, cooks firm
Lakeland excellent eating and cooking, stays in slices, early apples are tart, later are sweeter

Mid September

- Sweet Sixteen sweet & spicy, great eating, stays in slices
Cortland sweet/tart, cooks down a little, great eating and cooking, excellent pie and baked apple

Late September

- Haralson very hard and tart, great eating and cooking, cooks down a little, excellent pie, keeps well
Honey Gold very sweet and firm, good cooking and juicy
Honey Crisp explosively crisp and juicy, great eating

Early October

- Prairie Spy very hard, nutty flavor, great eating and cooking, slices hold their shape
Fireside very hard and sweet, stays in slices completely when cooked (*aka* Connell Red)
Redwell low acid, mild sweet apple, great eating and baked whole, stays in slices
Regent sweet, juicy and hard, stays in slices if cooked

Crabapples

- Dolgo the best jelly crab, pickles, tastes like cherries in a pie (August)
Centennial great eating, pickles (August)
Chestnut spicy-sweet flavor, great eating (September)

Dumas Family Recipes

♥ Baked Apple Butter

1 peck cooking apples
3 c. cider
2 c. packed brown sugar
1 c. sugar
1 1/2 tsp. cinnamon
3/4 tsp. cloves
1/4 tsp. allspice
1/4 tsp. salt
1/4 tsp. nutmeg

Peel and core apples, or you can leave peelings on. Cook with cider over medium heat until apples are soft, stirring occasionally. Put through a food mill or press through a colander and measure 11 cups of sieved fruit. Combine with remaining ingredients in a large oven-proof casserole or kettle. Bake uncovered, at 325° until thick, about 2 to 2 1/2 hours. Stir every 30 to 40 minutes. Spoon into hot sterilized jars and seal or refrigerate. Yield 4-5 pints.

♥ Applesauce

Peel, core and slice apples. Place in a saucepan and add enough water to cover 1/3 of apples. Cover pan and cook over low heat until tender. Stir occasionally. Add sugar to taste and continue to simmer until sugar dissolves. Add cinnamon or one or two cloves, if desired.

♥ French Apple Bread Pudding (special thanks th Shirley Neumann)

3 eggs
1 14 oz. can sweetened condensed milk
2 c. apples, pared, cored & finely chopped or grated
1 3/4 c. hot water
1/4 c. butter or margarine, melted
1 tsp. vanilla extract
4 c. french bread, cut into 1" cubes
1/2 c. raisins (optional)

Pre-heat oven to 350°. In a large bowl, beat eggs, add condensed milk, apples, water, margarine, cinnamon & vanilla. Stir in bread & raisins, completely moistening bread. Turn into buttered 9" square pan. Bake 1 hour, or until knife inserted near center comes out clean. Serve warm with whipped cream or half-n-half. Refrigerate leftovers. Makes 9 servings.

♥ Apple Cobbler (Our most requested recipe. One bowl and a wooden spoon are all you need.)

5-6 apples (peeled, cored & sliced)
2 eggs
1 c. sugar
8 Tbsp. butter (room temp.)
1 c. flour
1 pinch salt

Place the apples in a buttered 8" square pan. Sprinkle with cinnamon-sugar. Beat the sugar and butter together with a spoon and stir in the rest. Drop mixture over apples (it will spread as it bakes) and bake at 325° for 40-45 minutes. Try it warm ladled with cream for a truly self-indulgent breakfast.

♥ Applesauce Pie Makes 8 servings

1 single pastry for 9" pie
2 eggs
1 c. sugar
2 Tbsp. flour
1 tsp. nutmeg
1/2 c. butter, melted
1 c. applesauce (no sugar)
1 tsp. vanilla

Preheat oven to 350°. In a large bowl, beat eggs, stir in the rest gently but thoroughly. (You don't want too much air in the batter.) Pour into pastry shell and bake for 45 minutes or until the top of pie is golden brown. Cool completely and serve.

Dumas Family Recipes

♥ Apple Crisp Makes 9 servings

4 c. apple slices, peeled
1/2 c. flour
1 1/4 c. oatmeal
2/3 c. brown sugar
1 tsp. cinnamon
1/2 tsp. salt
1/4 tsp. nutmeg
1/2 c. melted butter

Place apple slices in a buttered 8" pan. Mix the rest of the ingredients and spread over the apple slices. Bake 30-40 minutes at 350°.

♥ All-American Apple Muffins Makes 12 large muffins

1 3/4 c. flour
1 1/4 c. sugar
1 tsp. baking soda
1 tsp. cinnamon
1/2 tsp. salt
1/2 tsp. ground cloves
1/8 tsp. nutmeg
1 large apple
2/3 c. raisins
1/2 c. vegetable oil
2 eggs
1/2 c. finely chopped nuts (pecans or walnuts)

Pour hot water over the raisins and let sit a few minutes. Drain.

Peel the apple and then using the large holes on a box grater, grate the apple into a small bowl. Mix in the oil and eggs. In a large mixing bowl, combine all the rest of the ingredients. Stir the apple mixture into the dry ingredients. Mix thoroughly. Divide the batter into 12 paper-lined muffin cups. These muffins don't raise much. Bake at 325° for 30-35 minutes.

♥ Grandma's Haralson Apple Pork Chops

1 Tbsp. oil
4 center cut pork chops
4 Haralson apples, cored and sliced into wedges
1 tsp. chicken boullion granules
2 Tbsp. cider vinegar
1 Tbsp. cornstarch
1 Tbsp. worcestershire sauce
1/4 tsp. pepper
1/4 c. brown sugar, packed

Heat the oil in a heavy skillet. Add the pork chops and brown them well on both sides. Remove the chops; add the apple slices to the skillet and cook them over medium heat tossing and stirring, for 3 minutes. Pour off any excess oil. Add 1/2 cup water and the boullion granules, and bring to a boil. Add the chops, reduce heat, cover and simmer 10 minutes. Combine the remaining ingredients and add them to the skillet. Cover and cook 30-40 minutes, stirring occasionally until the chops are done and the sauce has thickened.

♥ Storing your apples Three factors are important in keeping apples fresh:

1. Cold Temperature - keep apples refrigerated in a perforated plastic bag.
2. Humidity - place a damp cloth in the bag with the apples. Keep the cloth damp.
3. Ventilation - apples produce ripening fumes that accelerate softness, so avoid airtight containers.
4. Timing - some varieties store longer than others. Know your apples! (oops, that's four.)

Dumas Family Recipes

♥ Grandma Gleason's Pie Crust

1 c. lard (1/2 of a 1 lb. package) at room temp.
1/2 c. boiling water
3 c. flour
1/2 tsp. salt
1/2 tsp. baking powder

Cut up the lard with a pastry blender and put it in a large mixing bowl. Add boiling water and cut in with pastry blender until it resembles fluffy frosting. If some of the water won't mix in, drain it off, reheat it, and mix it again. Sift and then measure the flour, mix it with the salt and baking powder. Add the flour mixture to the lard mixture, cut in thoroughly and refrigerate at least 30 minutes or until chilled. Makes enough pastry for 5 single pie crusts. Any extra can be formed into strips, sprinkled with cinnamon-sugar and baked on a cookie sheet. Small children will fight over these.

♥ The Definitive Apple Pie

6-8 apples (peeled, cored, sliced)
3/4 c. sugar (see Hints)
3 Tbs. flour
1 tsp. cinnamon
1 dash nutmeg
2 Tbs. butter

Prepare enough pastry for two crusts.

After preparing the crusts and the apples, mix the sugar, spices, and the flour and combine with apple slices. Line a 9" pie plate with pastry. Fill with apple mixture; dot with butter. Cover with the top crust, cutting slits for the steam to escape. Seal with a fluted edge. Bake at 400° for 50 minutes or until apples are done (see Hints.)

♥ Dutch Crust Apple Pie

3/4 c. flour
1/3 c. butter
1/2 c. sugar

Instead of a top crust, cut together the following and sprinkle on top of the apples. Bake as in "The Definitive Apple Pie".

♥ Butter Pastry

3 1/4 c. flour
1 1/2 tsp salt
1 stick cold, unsalted butter
1 c. regular Crisco, chilled
1/2 c. ice water

Cut the butter into small pieces. In a large bowl, mix the flour and salt. Using a pastry blender or your fingers, cut in the butter and Crisco, until the mixture looks like coarse crumbs. Add the ice water all at once and stir until it holds together. You can add a couple more tablespoons of water if needed. Wrap the dough in plastic wrap and chill 1 hour before rolling. Makes 4 single crusts.

♥ Hints for Perfect Apple Pie

- Check after 35 minutes and see how your pie is doing. Different apples bake at different speeds, so poke a fork through the steam vents to determine how soft the apples have become.
- Bake your pie on a rack on the lowest level of your oven.
- Sprinkle the top crust of the pie with sugar or brush it with milk for an "old-fashioned" look.
- Serve apple pie with a good cheddar cheese instead of ice cream for a change.
- Use less sugar with sweet apples. Try 1/4-1/2 c. instead of 3/4 c.
- Use a floured pastry cloth and rolling pin cover for easy rolling. Keep them in a plastic bag in the freezer. Also, pastry will roll better on a chilled surface.
- Make a child happy! Pat it, poke it and mark it with a "B". (We're referring to the pie, not the child.)