

Apple Recipes

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October is the official National Apple Month. Because there is a wide variety of apples, there is also many different recipes that includes this fruit. Rather than simply eating the apple or having the traditional, but classic, apple pie, here are some unique recipes that incorporates apples.

Apple Cranberry Turkey Meatballs

Time: 30 minutes Makes 24-28 meatballs

Ingredients for meatballs:

- 1 pound 93% lean ground turkey
- 1/2 cup plain breadcrumbs
- 1 tablespoon extra-virgin olive oil
- 1 large egg — lightly beaten
- 1 cup shredded tart apple — such as Granny Smith, washed with peel on
- 1 1/2 tablespoons finely chopped Simply Roundy's Fresh Sage
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 3/4 teaspoon kosher salt
- 1/2 teaspoon black pepper
- Chopped fresh parsley — optional for garnish

Ingredients for cranberry sauce:

- 1 cup whole berry cranberry sauce
- 1/4 cup unsweetened applesauce
- 2 tablespoons Simply Roundy's Pure Maple Syrup
- Zest of 1 orange
- 1 tablespoon freshly squeezed orange juice

Instructions

1. Place a rack in the center of your oven and preheat the oven to 425 degrees F. Place an ovenproof baking rack on top of a large, rimmed baking sheet, then lightly coat with cooking spray. Set aside.
2. In a large mixing bowl, combine the turkey, breadcrumbs, olive oil, egg, apple, sage, garlic powder, onion powder, salt, and pepper. With your hands or two forks, lightly mix to combine, being careful not to compact the meat.
3. Roll the mixture into 1 1/2 to 2-inch balls, using a small scoop to help portion as desired. Arrange the meatballs on top of the prepared baking rack. Bake in the oven for 12-14 minutes, just until cooked through.
4. Meanwhile, prepare the sauce: In a saucepan large enough to hold the meatballs, combine the cranberries, applesauce, maple syrup, orange zest, and orange juice. Heat over medium to warm through. Add the cooked meatballs to the sauce, then spoon the sauce over gently to coat. Transfer to a serving platter to enjoy immediately or place in a slow cooker set to the lowest heat to keep warm. Garnish with fresh parsley as desired and serve.

Chorizo and Apple Rice Salad

Time: 40 minutes

Ingredients:

- 2 cups uncooked rice (I used a wild rice and white rice blend, but any rice works)
- 3 chorizo sausages, chopped
- 1/2 medium red onion, diced
- 1 medium red pepper, seeded and diced
- 2 apples, cored and chopped (I used Granny Smith apples)
- small handful of pecans (1/3 cup)
- juice from 1 medium orange (about 1/2 cup juice)
- 1/2 tsp dried thyme
- salt and pepper, to taste
- Optional toppings
- chopped chives
- lemon juice from 1/2 a lemon

Instructions:

1. Preheat oven to 400 degrees F (205 degrees C).
2. Cook rice according to package instructions. Use a fork to fluff up the rice once it is done.
3. Heat a sauté pan or skillet over medium-high heat. Add chorizo and diced onions. The fat released from the sausage is enough to cook the onions. Add red peppers and a pinch of salt, and sauté for another minute. Turn off heat. Add 3/4 of the chopped apples, thyme and orange juice and stir. If you're using a skillet or a heat-proof sauté pan, transfer it directly into the oven. Otherwise, pour the sausage and apple mix into a baking dish, and transfer to oven. Bake for 15 minutes.
4. In a large bowl, mix rice and the baked sausage and apples. Add remaining apple chunks, more salt and pepper, chopped chives, and a bit of lemon juice, if you like. Serve immediately.

Cheese Quesadillas with Apples, Bacon, and Cheddar

Time: 15 minutes Servings: 2

Ingredients:

- 1 Honeycrisp apple, cored and thinly sliced
- 4 pieces of cooked bacon, crumbled
- 1/2 cup shredded cheddar cheese
- 4 flour tortillas

Instructions:

1. Bring a large skillet pan to medium heat. Once the pan is hot, place the tortilla in the pan and layer on the bacon pieces, apples and cheddar cheese.
2. Top with the other tortilla and cook for about two minutes or until the bottom tortilla is golden brown. Use a spatula to check often.
3. Flip the quesadilla being careful to keep ingredients sandwiched between the two tortillas.
4. Once the other tortilla is golden brown, your quesadilla is ready.