**Apple & Cranberry Chutney**

**Yield: 3 cups**

**Ingredients:**

2 T Vegetable or canola oil

2 tsp Garlic, minced

1 cup Onions, minced

5 cup Tart apples, unpeeled and dice

¾ C Dried Cranberries

1/2 cup Light-brown sugar, firmly packed

6 tbl White wine vinegar

1/4 tsp Dry mustard

1/4 tsp Ginger, ground

1/4 tsp Allspice, ground

1/4 tsp Cloves, ground

1/4 tsp Red pepper flakes

**Method:**

1. In nonreactive saucepan, combine oil, onions, and garlic. Sweat until translucent. Add apples and continue to cook giving some color to them. Add cranberries and let “work”.

2. Add sugar, vinegar, mustard, ginger, allspice, cloves, red pepper flakes into apple mixture. Bring to boil over high heat. Lower heat allow flavors to meld gently.  
  
3. Refrigerate 2 days before serving. Can be refrigerated up to 1 month, or frozen as long as 2 months. Serve chilled, or at room temperature.

Great on cheeses, pates, sausages, pork chops, etc…



***Green Beans and Pears in Tarragon***

**Serves: 6**

**Ingredients:**

1 Tbs. Butter

1 ½ Lbs. Thinnest green beans, topped and tailed

1 large Crisply ripe Bosc (or other) pear, peeled, cored, quartered lengthwise, and

thinly sliced lengthwise.

¼ C Dry white wine

¼ C Water

Salt and freshly ground black pepper to taste

1 ½ Tbs. Chopped fresh tarragon

½ C Heavy cream

**Procedure:**

Heat the butter in a medium-size heavy saucepan over medium heat.

Add the beans and pear and toss to coat. Stir in the wine and water. Cover partially and cook over low heat until the pear is very tender, 4-5 minutes.

Remove the cover and season with the salt, pepper, and tarragon. Stir in the cream.

Cook over high heat until the cream begins to evaporate and the sauce thickens and begins to coat the beans, about 4 minutes. The pears will melt into the sauce and cling to the cooked beans. Serve very hot.

**Illinois Pumpkin & Squash Soup with Roasted Corn & Peppers**

Serves: 10

**Ingredients:**

2 ½ lbs Pumpkin meat, cut into 2” squares

2 ½ lbs Squash

2 T Butter

1 T Brown sugar

3 Medium yellow onions, thinly sliced

1 Leek, diced

1 qt. Chicken stock

1 Potato, diced

2 T Salt

¼ t Nutmeg

¼ C Whipping Cream

White pepper to taste

2 C Sweet corn (for garnish)

1 Red pepper, diced (for garnish)

2 Scallions, chopped (for garnish)

**Procedure:**

1. In a heavy saucepan, melt butter. Add onions, leeks and brown sugar. Soften over medium heat until onions begin to caramelize a bit. Add pumpkin, squash, potato, chicken stock and nutmeg.
2. Bring to a boil, cover and simmer until squash is cooked through, about 40 minutes.
3. Add salt and pepper, taste and adjust seasonings. Puree in blender. Add cream and bring to boil. Ladle into bowls, garnish with 1 T corn, red pepper, and scallion per serving.

\*Note: A pumpkin loses approximately one quarter of its weight from skinning and seeding. Since you need 5 pounds of pumpkin meat for this recipe, you would need a 6 ¼ pound pumpkin.

**Streuseled Sweet Potatoes**

**Yields: 8 servings**

**Ingredients:**

5 lb Sweet potatoes of equal size

1/3 C Cane syrup

¼ C Unsalted butter (1/2 stick)

½ tsp Kosher salt

¼ tsp Freshly ground black pepper

½ C Chopped nuts (walnuts, pecans or almonds)

1/3 C All-purpose flour

1/3 C Packed light-brown sugar

½ tsp Ground cinnamon

3 Tbsp Cold, unsalted butter, cut into pieces

Heat oven to 350 ºF. Rub sweet potatoes light with oil; place on a baking sheet and roast 1 hour, or until very tender. Let stand until cool enough to handle. Raise oven temperature to 375 ºF. Meanwhile, heat syrup, butter, salt and pepper in a small saucepan over medium heat until butter melts; whisk to continue.

Heat syrup, butter, salt, and pepper in a small saucepan over medium heat until butter melts, whisk to combine.

Split open potatoes and scoop out soft flesh into a large bowl; drizzle syrup mixture over potatoes and stir with a wooden spoon until incorporated. Transfer mixture to a 1 ½-quart ovenproof serving dish.

In a small bowl, combine nuts, flour, sugar, cinnamon, and a pinch of salt. Add butter and rub in with fingers until streusel is evenly moistened and forms clumps; sprinkle over sweet potato mixture. Bake 35 minutes, or until streusel is browned.