

## Fall Recipes

### Butternut Squash Pie

**Ingredients:**

- 1 ½ cups butternut squash (peeled and diced)
- 1 cup brown sugar
- 1 tablespoon cornstarch
- 1 large egg
- 1 cup evaporated milk
- 1 teaspoon cinnamon
- Dash allspice
- Dash cloves
- Dash ginger
- Dash nutmeg
- 1- (9") pie crust (unbaked)

**Directions:**

In a pot of water, bring squash to a boil. Let simmer over medium heat for 15 minutes, or until cooked through and tender. Drain and set aside. Heat oven to 350°F. Blend the squash together with remaining ingredients until smooth. Pour mixture into the pie crust. Bake pie for 45 minutes or until set.

## Creamy Butternut Squash Soup

### Ingredients:

- 1 tablespoon canola oil
- 1 tablespoon butter
- 1 large onion (chopped)
- ¾ cup carrots (diced)
- 4 cups butternut squash (peeled, cubed)
- 3 cups vegetable broth
- Salt, pepper, and nutmeg to taste
- ½ cup heavy cream



### Directions:

In a large pot over medium heat, melt together the butter and canola oil. Add in the onion and cook until tender. Add in the carrots and butternut squash, along with the broth, and season with spices to taste. Bring to boil and then reduce heat and let simmer until vegetables are cooked through.

Puree mixture in a food processor until creamy. Pour back into the pot and add in the cream. Warm soup, but do not boil. Garnish with nutmeg.

## Yam Pecan Casserole

### Ingredients:

- 4 cups yams (peeled and cubed)
- ½ cup sugar
- 2 large eggs
- ½ teaspoon salt
- 4 tablespoons butter at room temperature
- ½ cup milk
- ½ teaspoon vanilla



**Topping:**

½ cup brown sugar  
⅓ cup flour  
3 tablespoons butter at room temperature  
½ cup chopped pecans

**Directions:**

Heat oven to 325° F. Place yams in medium pot and cover with water. Over medium high, cook yams until tender; drain and mash until creamy. Combine yams with remaining ingredients, stir until smooth. Pour into rectangular baking dish.

For the topping, combine the brown sugar and flour in another bowl. Cut in the butter until crumbly. Add in the nuts. Sprinkle topping over yam mixture. Bake for 30 minutes, or until golden on top.

**Green Bean Casserole****Ingredients:**

2 tablespoons butter  
2 tablespoons flour  
1 teaspoon salt  
1 teaspoon sugar  
¼ cup onion (chopped)  
1 cup sour cream  
45 ounces canned green beans (drained)  
2 cups Cheddar cheese (shredded)  
½ cup butter cracker crumbs  
1 tablespoon butter (melted)

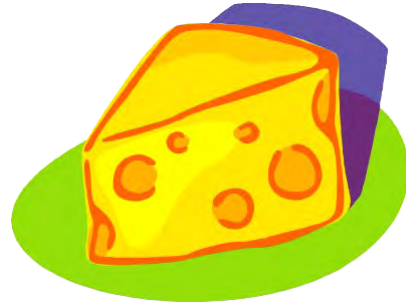
**Directions:**

Heat oven to 350° F. In a large pan over medium heat, melt 2 tablespoons of butter. Add in the flour and stir until smooth. Let cook for 1 minute and add in the salt, sugar, diced onion and the sour cream; stir to combine. Mix in the green beans to coat in flour mixture. Pour into casserole dish and sprinkle cheddar on top. Combine the crumbs and melted butter in a bowl; add over cheese. Bake in the oven for 30 minutes or until golden brown.

## Baked Macaroni and Cheese

### Ingredients:

16 ounces macaroni  
½ cup evaporated milk  
2 eggs  
8 ounces sour cream  
1 teaspoon seasoning salt  
½ teaspoon pepper  
1 ½ cups Cheddar (grated)  
½ cup Parmesan (grated)  
1 tablespoon butter



### Directions:

Heat oven to 350° F or 175° C. Boil salted water in a large pot. Cook pasta for 10 minutes; drain. Combine milk, eggs, sour cream, salt and pepper. Add in the cooked pasta and cheddar. Top with Parmesan and pour butter on top. Bake 25 minutes.

## Oven Baked Chicken Tenders

### Ingredients:

3 boneless, skinless chicken breasts  
1 cup bread crumbs  
½ cup grated Parmesan cheese  
1 teaspoon salt  
1 teaspoon thyme  
1 tablespoon basil  
½ cup butter (melted)



### Directions:

Heat oven to 400° F. Cut chicken into tenders, about 2" in length. Combine crumbs, cheese, salt, and dried herbs in a bowl. Pour melted butter into a dish. Dip nuggets in the butter, then coat with crumbs. Place evenly on a greased cookie sheet. Bake for about 20 minutes.

## Apple and Rhubarb Crumble

### Ingredients:

1 bunch rhubarb  
4 large apples, cored and chopped  
2 tablespoons lemon juice  
1 cup all-purpose flour  
 $\frac{3}{4}$  cup brown sugar  
 $\frac{1}{2}$  teaspoon ginger  
4 ounces butter, diced  
 $\frac{1}{4}$  cup flaked almonds



### Directions:

Preheat oven to 350 ° F. Grease an ovenproof dish. Trim the rhubarb and cut the stems into 1" lengths. Set aside.

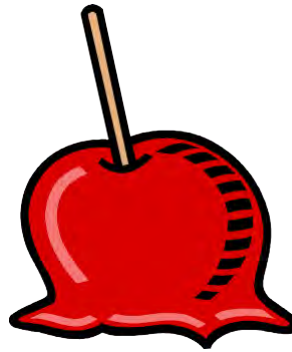
Heat a large saucepan over a medium heat and add the apples, sugar, and lemon juice. Cook, stirring for 3-4 minutes, or until the apple is tender. Add the chopped rhubarb and cook for 4-5 minutes. Transfer the cooked fruit to the prepared dish. Leave any liquid in the frying pan. Allow for the fruit to cool down a little. Add extra sugar taste.

Mix together the flour, brown sugar, ginger, and butter, until the mixture forms a bread crumb consistency and starts to clump together. Stir through the flaked almonds. Sprinkle the crumble mixture evenly over the fruit. Bake for 30 minutes or until golden brown and bubbling.

## Easy Candied Apples

### Ingredients:

15 red apples  
2 cups sugar  
1 cup light corn syrup  
1 ½ cups water  
food coloring (optional)  
nuts or sprinkles (optional)



### Directions:

Using craft sticks, pierce the whole apples. Lightly grease a cookie sheet. Over medium high heat, mix together the sugar, water, and syrup. Using a candy thermometer, heat mixture to 300° to 310° F. Remove saucepan from heat and add in 8 drops of red food coloring. Dip apples, by the stick, into the mixture, coating evenly. Sprinkle with nuts or chosen garnish. Leave on greased sheets to cool and harden.