

Washington Recipes

Rainier Cherry Crumble

Ingredients:

Cooking spray
2 tablespoons cornstarch
2 tablespoons fresh lemon juice
Dash of salt
2 pounds Rainier cherries, pitted
1 cup flour
1 cup packed light brown sugar
1 tablespoon finely chopped almonds, toasted
¼ teaspoon ground cinnamon
⅛ teaspoon salt
7 tablespoons chilled butter, cut into small pieces



Directions:

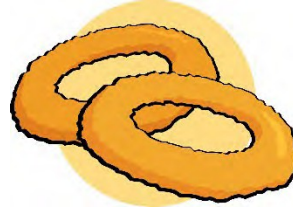
Preheat oven to 400° F. Place a 9" cast iron skillet in preheated oven; heat 5 minutes. Remove pan from oven, and lightly coat with cooking spray. Combine cornstarch, lemon juice, and cherries in a large bowl. Pour cherry mixture into prepared pan.

Combine flour, brown sugar, almonds, cinnamon, and salt in a medium bowl; cut in butter with a pastry blender until mixture is crumbly. Sprinkle flour mixture over cherries. Bake at 400° F for 35 minutes or until filling is thick and bubbly and topping is browned. Remove from oven; let stand 20 minutes. Serve warm.

Walla Walla Onion Rings

Ingredients:

Walla Walla onions
Buttermilk
Flour
Salt and pepper
Cayenne
Vegetable oil



Directions:

Cut onions into thick slices and separate into rings. Dip in buttermilk and dredge in flour seasoned with salt, pepper, and a pinch of cayenne. Heat an inch or two of vegetable in a large pot until oil is about 350° F. Fry onion rings until golden brown, drain, and season with more salt.

Wild Huckleberry Muffins

Ingredients:

5 tablespoons butter
½ cup sugar
1 egg
¾ cup sour cream
1 ½ cups flour
1 ½ teaspoons baking powder
¼ teaspoon baking soda
¼ teaspoon salt
¾ cup wild huckleberries



Directions:

Preheat the oven to 375° F and grease a muffin pan. Beat the butter and sugar together. Add the egg and beat to combine. Mix in sour cream. Whisk together all the dry ingredients until they are well combined, and then mix it into the wet ingredients. Fold in the huckleberries. Fill the muffin tins about ¾ of the way. Bake for 20 to 30 minutes until toothpick stuck in comes out clean. Let cool in muffin tin for 5 minutes.

Garlic Butter Salmon

Ingredients:

½ cup unsalted butter, melted
1 tablespoon brown sugar
1 tablespoon lemon juice
3 cloves garlic, minced
½ teaspoon dried oregano
½ teaspoon dried thyme
½ teaspoon dried rosemary
Kosher salt and freshly ground black pepper, to taste
2 pounds salmon
2 tablespoons chopped fresh parsley leaves



Directions:

Preheat oven to 375° F. Line a baking sheet with foil. In a small bowl, whisk together butter, brown sugar, lemon juice, garlic, oregano, thyme, rosemary, and salt and pepper, to taste.

Place salmon onto prepared baking sheet and fold up all 4 sides of the foil. Spoon the butter mixture over the salmon. Fold the sides of the foil over the salmon, covering completely and sealing the packet closed. Place into oven and bake until cooked through, about 15-20 minutes. Serve immediately, garnished with parsley, if desired.

Applesauce

Ingredients:

6 pounds apples, peeled, cored, and sliced
1 cup apple juice or apple cider
Juice of 1 lemon
½ cup brown sugar, packed
1 teaspoon cinnamon



Directions:

Combine all ingredients in a large pot and cook over medium heat, stirring occasionally, for 25 minutes. Carefully puree in a food processor or blender (don't fill too full; split into 2 portions if needed) until smooth.