



Season 9 - Episode 907

A Fall Wisconsin Garden Meal

Pesto

4 cups basil
4 med garlic cloves
1 cup pine nuts
1-1/2 cup Parmesan-Romano Cheese
Salt and Pepper to taste (the last thing in)

1. Process everything until finely blended
2. Add 3/4 cup high quality olive oil, drizzle in as you are blending in the processor.
3. Toss with Spaghettini and add more olive oil, if necessary.

Menomonie Mary's Apple Pie

Makes 2- 8 inch apple pies

Preheat oven to 425 degrees.

Peel and slice 8 large apples, 4 in each pie. Use Granny Smith or Paula Reds.

To sliced apples add 1 1/2 c. sugar

2T. cinnamon

3 T. flour Mix all together and put in with apples

Prepare crust overnight

3 cups of flour

2 sticks of butter (minus 2 T)

1 t. salt

Cut in butter till it resembles meal.

Combine in a separate bowl 1 egg

1 T. cider Vinegar

6 T. water

1. Combine liquid vinegar and water and egg to the meal
2. Mix with a knife and work as little as possible
3. Put the dough in a plastic bag for several hours or overnight

1. Roll out in 4 equal square pieces
2. Make bottom crusts first
3. Fill pies with the apple mixture
4. Add the 3rd and 4th squares as tops
5. Put an egg wash or milk wash on top of upper crust and sprinkle sugar on top
6. Cook each pie in a microwave on high for 12 minutes
7. Transfer to a pre-heated 425 degree oven for 15 minutes
8. Watch pies starting at 10 minutes as they could brown quickly

Baked Root Vegetables

Pour some olive oil into the bottom of a roasting pan

Heat oven to 425 degrees

1. Cut into wedges: 2 small red onions and 2 turnips
2. Cut into slices 2 red potatoes and 1 rutabaga
3. slice 2 carrots and 2 parsnips
4. You can also add sliced sausage
5. Put all ingredients in a big bowl. Top with 2 t. each of sage, thyme, and rosemary. Pour in 1/3 cu. olive oil and mix everything together with your hands.
6. Spread on to the bottom of the roasting pan
7. Bake for 45 minutes and serve with the sausage as a one dish meal or serve with a roast, chicken or pork loin.