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### Apple Peanut Crumble

Dessert,apple

4

4,each,cooking apples, peeled and sliced

2/3, cup, brown sugar, packed

½, Cup, flour

½, Cup, quick-cooking rolled oats

½, Tsp, cinnamon

½, Tsp, nutmeg

1/3,cup, butter, softened

2, Tsp, peanut butter

1. Place apple slices in slow cooker.
2. In medium bowl, combine sugar, flour, oats, cinnamon, and nutmeg.
3. Mix in butter and peanut butter with pastry blender or fork. Sprinkle over apples.
4. Cover pot and cook on low for 5 - 6 hours.
5. Serve warm; plain or with ice cream.

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### butternut squash gratin with goat cheese and hazelnuts

Side Butternut Squash

8

3½, pounds, butternut squash (about 2 medium), peeled, seeded, cut into ¾- to 1-inch cubes (8 cups)

2,tablespoons ,olive oil

,,Coarse kosher salt

4,tablespoons ,(1/2 stick) butter, divided

3,cups ,sliced leeks (white and pale green parts only)

1½, teaspoons, chopped fresh sage

1,5-ounce ,log soft fresh goat cheese

1,cup,heavy whipping cream

½,cup,hazelnuts, toasted, husked, coarsely chopped

1. Preheat oven to 400°F.
2. Place butternut squash cubes and olive oil in large bowl; sprinkle with coarse kosher salt and ground pepper and toss to coat.
3. Spread out squash cubes on large rimmed baking sheet.
4. Roast until just tender and beginning to brown, stirring occasionally, about 35 minutes.
5. Meanwhile, melt 3 tablespoons butter in heavy medium skillet over medium-low heat.
6. Add sliced leeks and chopped sage; sprinkle with salt and pepper.

7. Sauté until tender but not brown, about 15 minutes.
8. Coat 11x7-inch baking dish with remaining 1 tablespoon butter.
9. Spread half of leek mixture over bottom of prepared baking dish.
10. Sprinkle with half of squash and half of cheese.

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### Chicken and Leek Soup

Soup, Chicken

7

2 1/2, pounds, frying chicken, cut up  
4, cups, water,  
1, each, carrot, sliced  
1, each, celery stalk, sliced  
1/2, cup, pearl barley,  
2, teaspoons, chicken bouillon,  
2, teaspoons, salt,  
1/4, teaspoon, black pepper,  
1, each, bay leaf,  
1 1/2, cups, leeks, with tops

1. Heat all ingredients except leeks to boiling in Dutch oven.
2. Reduce heat
3. Cover and simmer 30 minutes. Add leeks. Heat to boiling, reduce heat.
4. Cover and simmer until thickest pieces of chicken are done, about 15 minutes.
5. Remove chicken from broth and cool slightly.
6. Remove chicken from bones and skin, cut chicken into 1 inch pieces.
7. Skim fat from both.
8. Remove bay leaf. Add chicken to broth.
9. Heat until hot, about 5 minutes.

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### Pumpkin and Apple Soup

Soup, Pumpkin

6

3, Tbsp, olive oil  
4 1/2, pound, pumpkin. roasted to provide about 5 cups of pumpkin "meat"(see below)  
1, large, onion, diced  
1,, apple, diced  
3,, carrots, peeled and chopped  
2,, tomatoes, diced  
1 1/2, tsp, salt  
1/2, tsp, freshly ground pepper  
1 1/2, tsp, ground cumin

2, tsp, ground coriander  
5, cups, chicken broth  
,,Fresh parsley, chopped for garnish

1. Preheat the oven to 400 degrees.
2. Cut the pumpkin in half. Scoop out the seeds and stringy stuff.
3. Using your fingers, coat the cut sides with a little olive oil.
4. Roast the pumpkins in a baking pan about 70 minutes. They will release about 1/2 cup of clear liquid, probably water, by the time they are done.
5. Let them cool, then scrape the pumpkin off the skin.
6. Dice the onion,
7. peel and chop the carrots,
8. peel, seed, and dice the apple,
9. dice the tomatoes, then
10. Heat 2 Tbsp olive oil in a large soup pot.
11. Sauté the onion, carrots, apple, pumpkin for about 10 minutes adding the cumin, coriander, salt, and pepper.
12. Add the tomatoes at the end.
13. Add the chicken broth.
14. Bring to a boil and simmer for 15 minutes.
15. Puree using a hand held blender or in a countertop blender in batches. Remember to leave the top off of a countertop blender when processing hot liquids as the steam can make the top explode. Instead, cover your blender with a kitchen towel.

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