Harvest of the Month
Featured Recipes

Cranberry Apple Crisp

Amount for 8 servings

Ingredients

3 cups Apples, sliced (about 4 medium sized apples)
1 cup Frozen Cranberries
2 Tbsp Orange Juice
2 Tbsp Granulated Sugar
1 tsp Cornstarch
¼ tsp Ground Cinnamon
½ Cup Granola

Directions

1. Preheat oven to 325°F.
2. Slice apples, leaving the skin on.
3. In a large bowl, combine sliced apples, cranberries, orange juice, cornstarch, sugar, and cinnamon.
4. Transfer the mixture to a baking dish.
5. Top evenly with granola.
6. Cover and bake for 15–20 minutes, then uncovered for another 8–10 minutes, until golden brown and the apples are tender.
7. Serve warm as a sweet side dish or with whipped cream for dessert.

Garlic Roasted Mushrooms

Amount for 8 servings

Ingredients

2 lbs Crimini Mushrooms
2 Garlic Cloves, peeled whole
3 Tbsp Olive Oil
¾ Tbsp Italian Herbs
1 ¼ tsp Salt
¾ tsp Black Pepper, ground

Directions

1. Preheat oven to 375 degress
2. Throughly wash and inspect mushrooms for lingering dirt or other debris.
3. In a small bowl, combine the oil, garlic, and herbs, then mix to combine.
4. In a large bowl, add the mushrooms and top with oil, garlic, herbs, salt and pepper. Toss to Thoroughly and evenly coat mushrooms.
5. On a sprayed sheet tray spread mushroom mixture in a single layer
6. Roast for 15 mins then rotate sheet tray and continue to cook in 5 min increments until golden brown and an internal temp of 140 degrees is reached. Serve and enjoy.

Note: the mushrooms will shrink significantly due to the water loss.