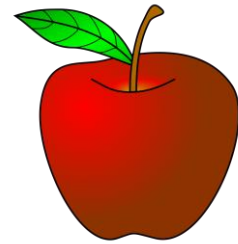


APPLE RECIPES



Apple Cranberry Salad: Cup up romaine hearts, add shredded cheese (I prefer Swiss or mozzarella in this one), cashew pieces, diced apples, and Craisins (you really don't need to measure any of these - just dump them in until the ratio looks right to you) and serve with Poppy Seed dressing. Mmmm!

Apple Honey Appetizer Bites: Cut up a baguette into 1/4 inch slices and bake at 350 for about 7-8 minutes to get them crispy. Place a slice of brie cheese on the toasted baguette, then an apple slice, crushed pecans (or walnuts), and a drizzle of honey - a perfect fall appetizer!

Apple/Goat Cheese Crescent Rolls: Roll out some crescent rolls - layer with goat cheese, diced apples, and bacon crumbles. Bake in the oven at 350 for about 13 minutes (pull out when the crescent rolls turn golden brown).

Apple Arugula Flatbread Pizza: Bake or grill a piece of oil-brushed flatbread for about two minutes, then spread with goat cheese. Top with apple slices, bacon, crushed pecans, and arugula leaves. (You can drizzle some honey on top of this as well if you want it sweet.) Bake in the oven or grill for about 10 minutes. Perfection.

Grilled Cinnamon Apples: Cut apples into 1/2 inch circles. Brush both sides with melted butter. Grill on each side for about 4-5 minutes, then sprinkle with cinnamon. (You can also drizzle some honey on these!)