



Drew Tinnin's Apple Crisp

What You Need

- 6 medium Granny Smith apples
- ½ cup apple cider
- 1/3 cup brown sugar
- 1/3 cup sugar
- 2/3 cup flour
- 2/3 cup old fashioned oats
- 4 Tbs. butter
- 1/3 cup pecan pieces (optional)
- Vanilla ice cream

How To Prepare

- 1 Wash, pare, and core apples. Cut into ¼" slices.
- 2 Toss apples with apple cider and a dash of spices.
- 3 Butter baking dish and put in sliced apples.
- 4 Lightly work together the sugars, flour, oats, nuts, and butter until crumbly.
- 5 Spread over apple mixture and bake uncovered at 350°F for 45-50 minutes.
- 6 Serve with ice cream while warm





Sarah McClure's Sausage & Sundried Tomato Farfalle



Ingredients

- 1 lb ground sausage
- 1 tablespoon minced garlic
- 1/2 cup sundried tomatoes in oil, including 1 tablespoon of the oil
- 1 Tb flour
- 1 pint heavy cream
- 1 cup low sodium chicken broth
- 1/2 bag washed fresh baby spinach leaves
- 5 oz shredded parmesan cheese
- (optional) 1 cup shredded mozzarella cheese
- 1 lb farfalle

Preparation

- Brown the sausage in a medium pan over medium heat. Add the garlic and sauté until fragrant, about 1 minute. At the same time, set a pot of salted water to boil in a saucepan.
- Dice the sundried tomatoes and add them, along with 1 Tbs of the oil. Add the flour and fry until the raw flour smell is gone.
- Add the 1 pint of heavy cream and 1 cup of chicken broth into the pan. Once simmering, add the baby spinach and cook until wilted.
- Add in the parmesan cheese and mozzarella cheese, if using, and stir until incorporated. Taste for seasonings. Toss with the pasta and done!