



## **Apple Crisp and Apple Salad**

### ***Ingredients:***

#### ***Apple Crisp:***

3 each peeled, cored and sliced Granny Smith and Fuji apples  
Juice of 1 lemon  
1/3 cup of sugar  
2 cups of rolled oats  
4 ounces of soft unsalted butter  
1 cup of light brown sugar  
1/4 cup of flour

#### ***Apple Salad:***

1 bunch of roughly cut fresh kale  
1/2 each sliced Granny Smith and Fuji apple  
1/2 thinly sliced bulb of fennel  
2 stalks of thinly sliced celery  
1/3 cup of pistachios  
1/2 cup of dried cherries  
2 tablespoons of mayonnaise  
1 teaspoon of sugar  
2 tablespoons of red wine vinegar  
3 tablespoons of extra virgin olive oil  
Parmesan cheese for garnish  
Kosher salt and fresh cracked pepper for garnish

Apple Crisp makes 6 to 8 servings  
Apple Salad makes 2 servings

### ***Preparation:***

#### ***Apple Crisp:***

1. Preheat the oven to 375°
2. In a large bowl toss the apples, lemon and sugar until combined.
3. Add it to a casserole dish.
4. In a separate large bowl add the oats, brown sugar and flour.
5. Cut in the butter using a pastry knife until is the size of a pea.
6. Add the oats mixture to the top of the apples and completely cover.
7. Bake in the oven for 45 minutes.
8. Serve hot.



*Apple Salad:*

1. In a small bowl whisk together the mayonnaise, sugar, red wine vinegar and olive oil. Set aside.
2. In a large bowl toss together the kale, apples, fennel, celery, pistachios and cherries.
3. Season with salt and pepper.
4. Add a few tablespoons of the vinaigrette and toss together.
5. Finish with Parmesan cheese.