

## Family Style

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# Family Style

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Drinks

Spiced Tea

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Appetizer

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Mushrooms caps stuffed with a variety of Amish  
cheeses

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Salad

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Fall Spinach Salad

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Main Course

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Herb roasted pork tenderloin, garlic herb potatoes  
and asparagus, and applesauce

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Dessert

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Apple Blueberry Crumble

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## Ingredients list for Family Style

Amish cheeses	Olive Oil
Apples	Paprika
Asparagus	Pears
Basil	Pecans
Blueberries	Pork Tenderloin
Blue Cheese	Red Onion
Butter	Red Potatoes
Cinnamon	Rosemary
Corn Starch	Spinach
Flour	Strawberries
Garlic	Sugar
Honey	Thyme
Lemon	Vinegar
Nutmeg	White Mushrooms
Oats	Whole Grain Mustard













# Roasted Red Potatoes and Asparagus

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Total Time: 1 hr 0 min

Prep: 10 min

Cook: 50 min

Yield: 8-10 servings

Level: Easy

## Ingredients

3 pounds red potatoes

1 pound of fresh asparagus

1 tablespoon salt

1 teaspoon pepper

5 tablespoons olive oil

6 cloves garlic, minced

1 teaspoon dried basil or 2 teaspoons fresh basil leaves

1 1/2 teaspoon dried rosemary or 2 teaspoons minced fresh rosemary

1 teaspoon dried oregano or 2 teaspoons fresh oregano

1/2 teaspoon paprika

## Directions

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Preheat oven to 475 degrees F.

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Wash and cut potatoes into 1 inch cubes leaving the skin on. Rinse asparagus and cut into 1 inch pieces. (Keep potatoes and asparagus separate). Mince garlic and place in small bowl, combine with all spices and pour over potatoes. Stir potatoes while adding olive oil, about 4 tablespoons.

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In a separate bowl coat asparagus with remaining olive oil and set aside.

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Place potatoes in a large cake pan, and cook at 425 degrees for 25 min. Add asparagus to pan, stirring potatoes and asparagus together. Continue to bake for 25 minutes.

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Cover to keep warm until serving.

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# Apple Blueberry Cobbler

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Total Time: 1 hr 25 min

Prep: 25 min

Cook: 1 hr 0 min

## Ingredients

4 Granny Smith apples, peeled, cored, and sliced

1 pint blueberries

Zest and juice of 1 lemon

2 tablespoons granulated sugar

1 teaspoon ground cinnamon

Pinch salt

For the Crumble Topping:

2/3 cup all-purpose flour

2/3 cup brown sugar

2/3 cup oats

Pinch salt

1 stick (4-ounces) unsalted butter

## Directions

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Preheat the oven to 350 degrees F.

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Filling: In a small bowl, toss the apple slices with the lemon zest, lemon juice, sugar, cinnamon, and salt, and set aside.

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Crumble Topping: In another small bowl, mix the flour, brown sugar, oats, and salt with a fork until uniform. In a baking dish, melt the butter in the microwave until about half melts, 10 to 15 seconds on high. Pour the butter into the flour mixture and incorporate with a fork. Leaving the excess butter in the baking dish, arrange the apple slices in the dish pouring blueberries on top. Top with the flour-oat mixture. Bake until the apples are cooked through and the topping is golden, about 45 minutes.

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# Fall Favorites

Drinks

## **Basil Lemonade**

Appetizer

## **Prosciutto and melon skewers**

Soup

## **Tomato Soup from the backyard**

Stewed tomatoes garnished with crab and avocado

Main Course

## **Fish and Vegetable Purses**

White fish pockets with various squash, shallots, grapes  
tomatoes over brown rice

Dessert

## **Pear Sundae**

Braised pears with caramel sauce, candied walnuts and  
vanilla ice cream

## Ingredients list for Fall Favorites

Avocado	Olive Oil
Basil	Prosciutto
Blue Crab	Pears
Brown Rice	Shallots
Brown Sugar	Sugar
Butter	Summer Squash
Cantaloupe	Tea (black & green)
Cinnamon	Thyme
Cloves	Tomatoes
Cumin	Tonic Water
Garlic	Vanilla Ice Cream (cow's milk)
Lemon	Walnuts
Milk (whole)	White Fish
Molasses	Zucchini











# Fish and Vegetable Purses

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Total Time: 1 hr 20 min

Prep: 50 min

Cook: 30 min

Yield: 8-10 servings

Level: Easy

## Ingredients

3 pounds white fish

3 medium zucchini, cubed

3 medium yellow summer squash, cubed

1 pint grape tomatoes

2 shallots, diced

1 teaspoon salt

1 teaspoon fresh ground pepper

extra virgin olive oil (thyme infused)

10 squares of Parchment paper

## Directions

Preheat oven to 400 degrees F.

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In large bowl coat fish with 2-3 tablespoons of olive oil, salt and pepper.

In large mixing bowl mix together remaining ingredients.

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To make purses, place 1/4 cup of vegetable mix in middle of parchment paper and place 1 portion of fish on top. Be sure to get a minimum of 2 tomatoes in each purse. Fold back over, then sides, lastly tuck last corner over securing all ingredients.

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Bake on cookie sheet for 25 minutes. Serve immediately.

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# Pear Sundae

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Total Time: 50 min

Prep: 10 min

Cook: 40 min

Yield: 8-10 servings

Level: Easy

## Ingredients

2 pounds pears

1 cup walnuts

2 tablespoons butter

Caramel Sauce\*

Vanilla Ice Cream

## Directions

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Peel pears cuts into 1/2 inch slices. Melt butter on low in a medium saute pan. When butter has melted add pears and cooking liquid. Turn burner to medium-high for 5-10 minutes until pears are tender.

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Serve pears in a small bowl with candied walnuts, caramel sauce and vanilla ice cream.

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\*Caramel sauce: over medium heat stir together 1 cup brown sugar, 1 tablespoon molasses, 3 tablespoons butter, and 1/2 whole milk. Continually stir until ingredients are melted together.

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\*\* Candied Walnuts: mix 1/4 cup brown sugar, 1 cup walnuts (halved), 1/4 teaspoon cinnamon, and 1/4 teaspoon cayenne pepper. Roast ingredient on baking sheet at 350 degrees for 10 minutes.

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