

## FIVE INGREDIENTS OR LESS

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### Bavarian Pork Chops and Kraut

Mary Ammeter, Waupaca

- 8 Pork chops, browned
- 2 cans Sauerkraut (or 1 large bag)
- 1 Medium onion, sliced
- 2 Apples, sliced
- 1 cup Apple juice
- Salt, pepper, sage, parsley flakes, brown sugar

Place sauerkraut in a greased roasting pan. Sprinkle with brown sugar. Put browned pork chops on top. Season with salt, pepper, sage, and parsley flakes. Top with sliced onions and sliced apples. Pour apple juice over all. Bake at 350° for 1 to 1½ hours.

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### Wisconsin Apple/Sweet Pork Sausage Empanada

Barbara Weiland

- 1 lb Empanada pastry dough\*
- 1—2 cups Sweet ground pork sausage
- 1—2 cups Apples, diced, cored, and peeled\*
- 1/4 cup Golden raisins
- 1 Egg, beaten\*

Sauté pork sausage lightly in a little butter until cooked through and crumbled. Let cool. Mix sausage, apples, raisins, and egg thoroughly. Roll out dough and cut into 4 to 6 inch circles. Fill each circle with filling, fold over and seal. Bake at 400° for 20 minutes (or until lightly browned.)

\*Pie dough with added cream cheese works fine or see empanada dough recipe.

\*May use fresh or dried apples or a mixture—we use fresh Haralred.

\*Brushing the empanadas with beaten egg white will give a glossy finish.

### Empanada Dough

- 1/4 lb Unsalted butter or margarine at room temperature (1 stick)
- 4 oz Cream cheese at room temperature
- 1½ cups Unbleached flour
- 1/2 tsp Baking powder
- 1 tsp Coriander (optional)
- 1/4 tsp Cider vinegar
- 2 Tbs Very cold milk or water
- 1 Tbs Vegetable oil

Preheat oven to 400°. Using a fork, combine butter or margarine and cream cheese. Sift the flour over this mixture. Add the baking powder, coriander, water or milk and combine with fork. With floured hands, work the dough until you have a smooth, resilient ball, three to four minutes. Roll out on floured surface until 1/8 inch or less thick, cut into desired disc size.

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### Quick Apple Dessert

Karen Schmidt, Racine

- 4 cups Chopped apples (I like Wealthy)
- 1 cup Sugar
- 1 cup Flour
- 1 stick Butter
- 3 oz pkg Strawberry Jello

Crumble butter, flour, and sugar together. Press 1/2 of mixture into 9" x 9" pan. Sprinkle Jello over apples and top with remaining mixture. Bake at 350° for 30 minutes. Serve warm or cold.

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*The 2008 Annual Wisconsin Apple Recipe Contest was sponsored by:*

- Rural Insurance Companies
- Wisconsin Apple Growers Association



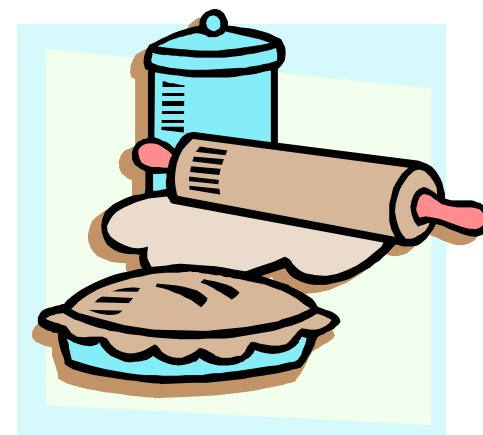
*For information on the contest, go to our website at [www.waga.org](http://www.waga.org)*



## Winning Apple Recipes

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Wisconsin Apple Growers Association  
Recipe Contest  
Winners



Wisconsin Apple Growers Association  
211 Canal Road  
Waterloo, WI 53594  
Tel: 920-478-4277 Email: [office@waga.org](mailto:office@waga.org)  
[www.waga.org](http://www.waga.org)

# SALADS

## Trade Winds Salad

Vicki Raatz, Waterloo

- 8 oz package of macaroni
- 1 can 16-20 oz pineapple chunks or tidbits
- 2 cups diced unpared apples
- 1/2 c sliced maraschino cherries
- 1 cup coarsely chopped nuts

### Fluffy Cream Cheese Dressing

- 1 cup cream whipped
- 2 3 oz. packages of cream cheese softened
- 3 Tbs Sugar

Cook macaroni according to package directions. Drain and blanch under cold water. Chill. To chilled macaroni add the pineapple, apples, cherries and nuts.

Blend cream cheese and sugar until fluffy, fold in whipped cream. Fold this mixture into macaroni and chill.

## Snicker Apple Salad

Beverly Raatz, Watertown

- 4 Delicious Apples
- 4 Medium Size Snickers Candy Bars or Kit Kat Bars
- 8 oz. Dream whip

Place shredded apples in medium bowl. Cut bars in small pieces into a bowl. Mix dream whip with entire contents and refrigerate. Decorate with colorful candy on top of bowl. Keep refrigerated.

### APPLE TIPS

- Two medium apples are equivalent to one cup grated apple.
- Store small quantities of apples in your refrigerator, in plastic bags, in the crisper—between 34° and 40°.

## Taffy Apple Salad

Jordana Beyer, River Falls

- 4 cups Red Delicious apples
- 1/2 cup Sugar
- 8 oz. Crushed pineapple, drained (save the juice)
- 1 Tbs Flour
- 1 Egg
- 2 Tbs Apple cider vinegar
- 8 oz Cool Whip
- 1 cup Virginia salted peanuts

Make a custard with the sugar, pineapple juice, flour, egg, and vinegar. Cool well. Fold in Cool Whip. Peel and dice apples. Fold apples and pineapple into custard mixture. Just before serving fold in peanuts. This recipe can be prepared a day ahead except for peanuts. Store in refrigerator.

# DESSERTS

## Apple Pudding Cake with

### Brown Sugar Glaze

Florentine Kelly, Hager City

- Cake:
- 1 cup Packed brown sugar
  - 1 cup Granulated sugar
  - 1/2 cup Vegetable oil
  - 3 Large eggs
  - 3 cups All-purpose flour
  - 1 tsp. Baking soda
  - 2 tsp. Cinnamon
  - 1/4 tsp. Allspice
  - 1/2 tsp. Salt
  - 5 Medium apples, peeled and cut into inch-wide chunks (1 mix sweet and tart apples.)
  - 2 tsp. Vanilla

In a large bowl, combine sugars, oil and eggs. Mix flour, soda, cinnamon, allspice and salt. Sift over wet mixture. Toss in apples, nuts and vanilla. Stir lightly until mixed. Butter and flour a 9 x 13" pan. Pour in cake mixture. (An angel food or Bundt pan also

works.) Bake in a pre-heated 375° oven for 50 minutes to one hour. Cool for at least 15 minutes.

Glaze:

- 4 Tbs Unsalted butter
- 1/4 cup Granulated sugar
- 1/4 cup Heavy cream
- 1 big Pinch of salt

Melt butter and then mix in all the other ingredients. Bring to boil and simmer for two to three minutes, stirring.

Assemble:

Make deep holes all over the cake with a wooden pick, chopstick, or thin knife and pour glaze over the cake. Serve with ice cream, or whipped topping. It's good plain, too.

## Caramel Apple Cake

Kristy Vike-Manthe, Stoughton

- 1 pkg Yellow cake mix
- 1 pkg Vanilla instant pudding & pie filling (4 serving size)
- 1 cup Water
- 4 Eggs
- 1/3 cup Oil
- 3 Medium apples peeled; coarsely chopped (I use Paula Reds)
- 20 Caramels
- 3 tbs Milk

Preheat oven to 350°. Grease and flour 12-cup fluted tube pan. Beat cake mix, dry pudding mix, water, eggs, and oil in large bowl with electric mixer on low speed until blended. Beat on high speed 2 minutes. Gently stir in apples. Pour into prepared pan. Bake 50 minutes to one hour or until toothpick inserted in center comes out clean. Cool 20 minutes. Remove from pan. Cool completely on wire rack. Microwave caramels and milk in microwavable bowl on high 1 1/2 minutes stirring after every 30 seconds until blended. Cool 10 minutes until slightly thickened. Drizzle over cake.