

Portland Nursery 2012 Apple Festival Recipes
from Chef Maxine Borcharding
Oregon Culinary Institute

Fall Vegetable Hash with Apples

½ pound Brussels sprouts, quartered
½ pound butternut squash, peeled and cut into ½” pieces
3 tablespoons extra virgin olive oil
Salt and freshly ground black pepper
¼ pound thickly sliced bacon cut into ¼” dice
½ pound sweet onions finely chopped
1 small Granny Smith apple, peeled, cored and cut into ¼” dice
10 sage leaves, thinly sliced crosswise
1 cup apple cider

Preheat the oven to 400 degrees. Toss the Brussels sprouts and squash with 2 tablespoons of oil and season with salt and pepper. Roast the vegetables on a large rimmed baking sheet for about 20 min, or until tender.

In a large deep skillet, heat the remaining 1 tablespoon of olive oil. Add the bacon and cook over moderate heat until crisp. Add the onions and cook, stirring occasionally, until browned (about 10 min). Stir in the apple and cook until it starts to soften, about 2 min. Gently stir in the sprouts, squash and sage. Pour in the cider. Simmer over moderately high heat until the cider has almost evaporated. Season with salt and pepper. Transfer the vegetables to a bowl and serve.

Notes: