

From: **Chelan Evening Farmers Market** manager@chelanfarmersmarket.org
Subject: Talk About Fresh 10/1/2015 • Final market of the season!
Date: October 1, 2015 at 7:26 AM
To: manager@chelanfarmersmarket.org

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Like



2015 Season's Fantastic Final Market!

2015 APPLE FESTIVAL

October 1st
4pm - 6pm
Riverwalk Park

-  Crafts
-  Live Music
-  Apple Pie Contest
-  Fresh Local Produce
-  Free Apple Cider Pressing
-  Fun For The Whole Family



Join us at our final market day of the 2015 season. Chelan Evening Farmers Market's local farmers & producers, crafters & community are all invited to help celebrate one of our local stars, the **APPLE!**

Enter YOUR best Apple pie for a chance to win the \$100 first prize!

Bring pies to the market by 4pm to enter.

Today



Sunny

High: 78 °F

Market Day Forecast

Sunny, with a high near 78. Northeast wind 3 to 7 mph.

Its the calm before the storm. We are meant to have some blustery weather over the weekend, so get out and enjoy this beautiful day and our last fabulous market of the season!!

You can hear us every Thursday morning on KOZI. This week we are on at 8:45am.

Recipe of the Week

Double Apple Pie With Cornmeal Crust

This pie is packed with apple flavor! Apple jelly adds richness to the filling, and apple cider adds even more flavor in the flaky cornmeal crust.

Ingredients

- * 2 1/4 pounds Granny Smith apples
- * 2 1/4 pounds Braeburn apples
- * 1/4 cup all-purpose flour
- * 2 tablespoons apple jelly
- * 1 tablespoon fresh lemon juice
- * 1/2 teaspoon ground cinnamon
- * 1/4 teaspoon salt



- * 1/4 teaspoon ground nutmeg
- * 1/3 cup sugar
- * Cornmeal Crust Dough
- * Wax paper
- * 3 tablespoons sugar
- * 1 tablespoon butter, cut into pieces
- * 1 teaspoon sugar
- * Brandy-Caramel Sauce

Directions

1. Preheat oven to 425°. Peel and core apples; cut into 1/2-inch-thick wedges. Place apples in a large bowl. Stir in next 7 ingredients. Let stand 30 minutes, gently stirring occasionally.
2. Place 1 Cornmeal Crust Dough disk on a lightly floured piece of wax paper; sprinkle dough lightly with flour. Top with another sheet of wax paper. Roll dough to about 1/8-inch thickness (about 11 inches wide).
3. Remove and discard top sheet of wax paper. Starting at 1 edge of dough, wrap dough around rolling pin, separating dough from bottom sheet of wax paper as you roll. Discard bottom sheet of wax paper. Place rolling pin over a 9-inch glass pie plate, and unroll dough over pie plate. Gently press dough into pie plate.
4. Stir apple mixture; reserve 1 Tbsp. juices. Spoon apples into crust, packing tightly and mounding in center. Pour remaining juices in bowl over apples. Sprinkle apples with 3 Tbsp. sugar; dot with butter.
5. Roll remaining Cornmeal Crust Dough disk as directed in Step 2, rolling dough to about 1/8-inch thickness (13 inches wide). Remove and discard wax paper, and place dough over filling; fold edges under, sealing to bottom crust, and crimp. Brush top of pie, excluding fluted edges, lightly with reserved 1 Tbsp. juices from apples; sprinkle with 1 tsp. sugar. Place pie on a jelly-roll pan. Cut 4 to 5 slits in top of pie for steam to escape.
6. Bake at 425° on lower oven rack 15 minutes. Reduce oven temperature to 350°; transfer pie to middle oven rack, and bake 35 minutes. Cover loosely with aluminum foil to prevent excessive browning, and bake 30 more minutes or until juices are thick and bubbly, crust is golden brown, and apples are tender when pierced with a long wooden pick through slits in crust. Remove to a wire rack. Cool 1 1/2 to 2 hours before serving. Serve with Brandy-Caramel Sauce.

Cornmeal Crust Dough

Ingredients

- * 2 1/3 cups all-purpose flour

- * 1/4 cup plain yellow cornmeal
- * 2 tablespoons sugar
- * 3/4 teaspoon salt
- * 3/4 cup cold butter, cut into 1/2-inch pieces
- * 1/4 cup chilled shortening, cut into 1/2-inch pieces
- * 8 to 10 Tbsp. chilled apple cider

Directions

1. Stir together first 4 ingredients in a large bowl. Cut butter and shortening into flour mixture with a pastry blender until mixture resembles small peas. Mound mixture on 1 side of bowl.
2. Drizzle 1 Tbsp. apple cider along edge of mixture in bowl. Using a fork, gently toss a small amount of flour mixture into cider just until dry ingredients are moistened; move mixture to other side of bowl. Repeat procedure with remaining cider and flour mixture.
3. Gently gather dough into two flat disks. Wrap in plastic wrap, and chill 1 to 24 hours.

Brandy-Caramel Sauce

Ingredients

- * 1 cup whipping cream
- * 1 1/2 cups firmly packed brown sugar
- * 2 tablespoons to 1/4 cup butter
- * 2 tablespoons apple cider or brandy
- * 1 teaspoon vanilla extract

Directions

Bring whipping cream to a light boil in a large saucepan over medium heat, stirring occasionally. Add sugar, and cook, stirring occasionally, 4 to 5 minutes or until sugar is dissolved and mixture is smooth. Remove from heat, and stir in butter, brandy, and vanilla. Let cool 10 minutes.

Note: To make ahead, prepare recipe as directed. Store in an airtight container in refrigerator up to 1 week. To reheat, let stand at room temperature 30 minutes. Place mixture in a microwave-safe bowl, and microwave at HIGH 1 minute, stirring after 30 seconds.



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What is the best way to have



vibrant community farmers markets?

By making your purchases from local farmers/crafters each week.

If you want to do more to make this a market you can *be proud of*, consider becoming a **Friend-of-the-Market**.

Learn more about this program at the market booth located at the front of the market.

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Dave & Mary Weldy – [Culinary Apple](#)

HDCA & their members

Jordana LaPorte – [LaPorte Financial Alliance](#)

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