



## Golden Apples and Cheese ...Delicious

Today's emphasis on a simpler gastronomy sheds new light on the very compatible pairing of cheese and apples. Golden Delicious apples and cheeses can be teamed in so many easy ways for so many occasions!

What could be more pleasing and light than the combination of cheeses and Golden Delicious apples, along with a good wine, for a sensational appetizer or dessert tray? Or, try combining the two in colorful salads, no-fuss breads or sparkling desserts — such as the Golden Tossed Salad with Cheese, Golden Cheddar Batter Bread with Buttery Apple Spread and the Golden Apple Nugget Cream Cheese Cake pictured here.

Golden Delicious are the ideal apples to feature with any of a variety of cheeses in either baked goods or for fresh eating because their delicately sweet flavor is such a striking complement to even the most pungently flavored cheeses. Moreover, the crisp flesh of Golden's is unique in that it remains white longer after cutting than that of other apple varieties.

There are, of course, many different varieties of cheeses with differing shapes and sizes, most of which are compatible with Golden's. The sparkling new recipes featured here pair Golden Delicious apples with a variety of popular cheeses. All take advantage of the marvelous flavor potential of this twosome, yet at the same time are simply prepared.

### GOLDEN CHEDDAR BATTER BREAD

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|------------------------------------|--------------------------|
| 1 to 2 Golden Delicious apples     | 3 cups flour, divided    |
| 1 package dry yeast                | 2 tablespoons shortening |
| 3/4 cup warm water (110 to 115°F.) | 2 tablespoons sugar      |
| 1 cup shredded Cheddar cheese      | 1-1/2 teaspoons salt     |
| 2 eggs                             | Buttery Apple Spread     |

Chop apples to equal 1-1/2 cups. Sprinkle yeast on water; stir to dissolve. Add apples, cheese, eggs, 1-1/2 cups flour, shortening, sugar and salt; beat with electric mixer at medium speed 2 minutes. With spoon, beat in remaining flour a little at a time. Cover; let rise in warm place about 45 minutes or until doubled. Beat batter down 25 strokes. Spread evenly in greased 9-1/2 x 5 x 2-3/4-inch loaf pan; smooth top with floured hand. Cover and let rise 35 to 40 minutes or until doubled. Do not let dough rise too long. Bake at 375°F. 45 to 55 minutes or until loaf has a hollow sound when tapped. Remove from pan at once; cool on wire rack. Makes 1 loaf. Serve with Buttery Apple Spread.

**Buttery Apple Spread:** Pare, core and slice 1 Golden Delicious apple; place in small saucepan along with 1 tablespoon water. Cover tightly and cook over medium heat until apple can be easily mashed with fork. Mash apple with fork; cool. With electric mixer beat 1/2 cup soft butter until light and fluffy. Gradually add mashed apple; beat until thoroughly mixed. Makes about 1 cup spread.

### GOLDEN TOSSED SALAD WITH CHEESE

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| 2 Golden Delicious apples, cored and sliced | 1/2 cup crumbled Bleu cheese              |
| 2 tablespoons lemon juice                   | 2 slices bacon, cooked crisp and crumbled |
| 3 cups torn bibb lettuce                    | 1/2 cup sliced mushrooms                  |
| 3 cups torn fresh spinach                   | 1/2 cup very thinly sliced onions         |
| 1/2 cup coarsely chopped pecans             | Red Wine Vinegar Dressing                 |

Lightly toss together all ingredients except dressing; pour dressing over salad and toss until well coated. Makes 6 to 8 servings.

**Red Wine Vinegar Dressing:** Combine 1/4 cup red wine vinegar, 1/3 cup salad oil, 1 teaspoon Worcestershire sauce, 1 crushed clove garlic, 1/2 teaspoon salt, 1/4 teaspoon oregano, 1/2 teaspoon sugar and a dash of pepper; mix well. Refrigerate 1 hour; remove garlic. Makes 2/3 cup.

### GOLDEN APPLE NUGGET CREAM CHEESE CAKE

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| Graham Cracker Crust                           | 3/4 cup finely chopped Golden Delicious apples |
| 3 packages (8 oz. each) cream cheese, softened | 2 Golden Delicious apples, sliced              |
| 3/4 cup sugar                                  | 1-1/2 cups apple juice or cider                |
| 3 eggs   | 1-1/2 teaspoons cornstarch                     |
| 1 tablespoon vanilla                           | Cold water                                     |

Press graham cracker crust on bottom of 9-inch, springform pan. Beat cream cheese until fluffy; add sugar gradually. Add eggs one at a time; beat well after each addition. Add vanilla and chopped apples. Pour over crumb crust. Bake at 375°F. 45 to 50 minutes or until set. Cool. Poach sliced apples in juice or cider for 10 minutes or until tender; turn apples once during poaching. Remove apples from juice and drain well. Dissolve cornstarch in 1 or 2 tablespoons water; add to juice and cook until thick and clear. Arrange apples on cake; spoon glaze over apples. Refrigerate until ready to serve. Makes 10 to 12 servings.

**Graham Cracker Crust:** Combine 1 cup graham cracker crumbs, 2 teaspoons sugar, 1/4 teaspoon cinnamon and 1/4 cup melted butter; mix well.

**Tip:** Cheesecake may be prepared ahead and frozen then topped and glazed before serving.

### BROILED APPLE-HAM SANDWICHES (Not Illustrated)

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|------------------------------------|---|
| 2 Golden Delicious apples          | 1-1/4 cups shredded Cheddar cheese, divided |
| 1 can (4-1/2 oz.) diced ham spread | 1/4 cup mayonnaise                          |
| 1/4 cup chopped gherkins           | 4 slices buttered rye bread                 |

Core and finely chop 1 apple. Combine with ham spread, gherkins, 1/4 cup cheese and mayonnaise. Spread ham mixture on bread. Core and slice remaining apple. Arrange slices over sandwiches; sprinkle with remaining cheese. Broil 6 inches from heat about 1 minute, or until cheese is melted and bubbly. Makes 4 sandwiches.

### GOLDEN MACARONI AND CHEESE SALAD (Not Illustrated)

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| 2 Golden Delicious apples                         | 1/4 cup chopped green onion                 |
| Lemon juice                                       | 1 tablespoon chopped pimiento, well-drained |
| 1 cup shredded Swiss cheese                       | 1/3 to 1/2 cup mayonnaise                   |
| 1 cup uncooked elbow macaroni, cooked and drained | 1/2 teaspoon salt                           |
| 1/2 cup diagonally-sliced celery                  | 1/2 teaspoon dry mustard                    |
| 1/4 cup chopped green pepper                      | 1/8 teaspoon thyme                          |

Core and chop apples; drizzle with lemon juice. Combine apples with cheese, macaroni, vegetables and pimiento. Stir together remaining ingredients; mix well. Combine apple-macaroni mixture with mayonnaise mixture; cover and chill at least 2 to 3 hours before serving. Makes 6 to 8 servings.