

Shopping Cart

classifieds inside

Monday, September 1, 1986 O&F

(F5B)

CELEBRATE FALL WITH A FESTIVE APPLE BRUNCH

Now that the golden days of autumn are once more upon us, it's a perfect time to plan a festive fall brunch. Whether a rousing get-together for a big crowd before the football game, or simply a cozy afternoon's repast for a select few, brunch can be one of the most enjoyable, lighthearted and satisfying ways to entertain friends and family.

To help celebrate the spirit of the fall season, here's a special brunch menu featuring that perennial favorite, the apple. The pleasantly tart, refreshing flavor of the apple lends extra zest to these hearty recipes. And to make that flavor even more extraordinary, Apple Barrel Schnapps has been added. Blended from the juices of nine varieties of apples, this spirited schnapps brings a special new dimension to apple cookery.

For your main dish, forget about the omelet, quiche or other typical brunch fare. Instead, surprise guests with Sauced Sausages, a delicious mix of kielbasa, veal, beef, pork, Canadian bacon or other

sausage varieties. The sausages are cooked in an irresistible sauce created from DeKuyper Apple Barrel Schnapps, brown mustard, brown sugar, and vinegar.

The perfect complement to this tasty main course is Peppery Herb Bread, an unusual yeast bread with a piquant herb and cheese filling. A "spiral" type loaf, this bread looks as sensational as it tastes.

For dessert, try an old classic with a new twist: Dutch Baby with Apples. Apples and dates, spiced with the apple schnapps, vanilla and cardamom, top off the golden brown "dutch baby" to create a dessert that manages to be both elegant and hearty.

Steaming mugs of Apple Barrel Tea, blended from cinnamon tea and Apple Barrel Schnapps, make a delicious change-of-pace beverage to accompany this delicious brunch fare.

This festive apple brunch is certain to satisfy those hearty appetites revved up by the exhilarating autumn air.



SAUCED SAUSAGES

- | | |
|--|--------------------------------------|
| 2 pounds mixed sausages (veal, beef, pork, kielbasa, Canadian bacon) | 3/4 cup Apple Barrel Schnapps |
| 1 large onion, sliced | 2 tablespoons prepared brown mustard |
| 2 cloves garlic, chopped | 2 teaspoons cider vinegar |
| 1/4 cup brown sugar | |

In large skillet brown sausages on all sides (10 to 15 minutes)*. Remove sausages; set aside. Drain off all but 2 tablespoons fat; saute onion and garlic about 2 minutes, scraping up bits from bottom of pan. Stir in brown sugar until dissolved. Add Apple Barrel Schnapps, mustard and

vinegar; mix well. Simmer, uncovered, 3 to 4 minutes. Return sausages to skillet, baste with pan liquid. Simmer, covered, about 15 minutes until sausages are cooked through; baste often. Yield: 6 servings. *Sausages that are precooked need only be browned about 5 minutes.

DUTCH BABY WITH APPLES

- | | |
|----------------------------------|---|
| 2 eggs | 1 teaspoon vanilla |
| 1/2 cup flour | 1/2 teaspoon ground cardamom |
| 1/2 cup milk | 1-1/4 cups Apple Barrel Schnapps, divided |
| 1/4 teaspoon salt | 4 apples, cored and sliced |
| 1 tablespoon butter or margarine | 1/2 cup sliced pitted dates |
| 3 tablespoons sugar | |

In small bowl combine eggs, flour, milk and salt; beat until smooth with rotary beater or electric mixer. Wrap handle of 10-inch skillet with aluminum foil. Place skillet in a preheated 450°F oven until it is very hot, about 3 minutes. Remove skillet from oven, place butter in skillet. As soon as butter melts, immediately add batter. Bake 12 minutes; reduce oven temperature to 350°F, and bake 10 to 15 minutes longer until batter puffs and is golden brown. Remove Dutch Baby to serving platter. Meanwhile,

prepare apple filling. In large skillet combine sugar, vanilla, cardamom and 1 cup Apple Barrel Schnapps. Bring to a boil and stir until sugar is dissolved. Add apple wedges and dates; stir to coat with syrup. Reduce heat, cover and simmer 10 minutes. Spoon apples into Dutch Baby. Add remaining 1/4 cup Apple Barrel Schnapps to skillet; boil rapidly until liquid reduced slightly, and forms a syrup. Serve syrup with Dutch Baby. Yield: 6 servings.

PEPPERY HERB BREAD

- | | |
|-----------------------------------|---------------------------------------|
| 1/3 cup milk | 2 tablespoons warm water (105-115°F.) |
| 2 tablespoons butter or margarine | 1 egg, slightly beaten |
| 1 tablespoon sugar | 2 to 2-1/4 cups all-purpose flour |
| 1/2 teaspoon salt | 1 tablespoon milk, optional |
| 1/4 teaspoon hot pepper sauce | |
| 1-1/2 teaspoons active dry yeast | |

In small saucepan combine milk, butter, sugar and salt; heat until butter is melted. Cool to room temperature. Stir in pepper sauce. In large bowl, dissolve yeast in warm water. Combine egg and milk mixture; stir into yeast. Beat in flour to make a soft dough. Turn dough out into a floured surface. Knead 5 to 10 minutes until dough is smooth and elastic. Shape into a ball. Place in greased bowl; turn so that greased side is up. Cover, let rise in warm place until double in bulk, about 1 1/4 hours. Turn out onto floured surface and knead until

smooth, about 5 minutes. Roll out dough to 14 x 9-inch rectangle. Spread Herb Cheese Filling over dough and roll up from short side. Place in greased 9 x 5 x 3-inch loaf pan. Cover. Let rise 30 minutes or until doubled in bulk. Brush lightly with milk, if desired. Bake in a preheated 400°F oven. Check after 20 minutes, if top is browned, cover loosely with aluminum foil. Continue baking for 45 minutes or until bread sounds hollow when tapped. Cool slightly before slicing. Serve warm or cold. Yield: 1 loaf.

*Herb-Cheese Filling

- | | |
|--------------------------------|--|
| 1/2 cup grated Parmesan cheese | 2 tablespoons packaged, dried bread crumbs |
| 1/3 cup chopped scallions | 1/2 teaspoon dried dill weed |
| 3 tablespoons chopped parsley | |

In small bowl combine cheese, scallion, parsley, bread crumbs and dill weed; mix well.

APPLE BARREL TEA

- | | |
|-------------------------------|-------------------------------|
| 4-1/2 cups boiling water | 3/4 cup Apple Barrel Schnapps |
| 6 tea bags, cinnamon flavored | |

In heated tea pot combine water and tea bags; steep 4 to 5 minutes. Remove tea bags. Add Apple Barrel Schnapps. Serve at once. Yield: 6 servings.

