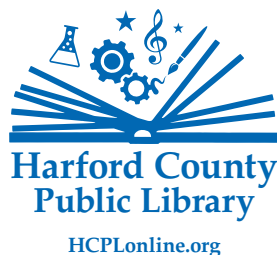




in
partnership
with



and



APPLE BUTTER

INGREDIENTS

4 pounds apples, combo of tart & sweet i.e. Granny Smith, Gravenstein, Pink Lady, quartered

¼ cup apple cider vinegar

1 ¾ cups water, or combo water and apple cider

3 to 4 cups sugar

2 teaspoons cinnamon

½ teaspoon allspice

½ teaspoon ground cloves

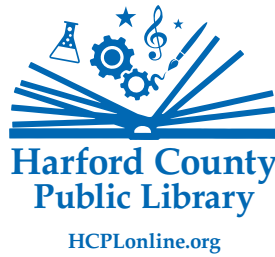
Juice of 1 lemon

DIRECTIONS

- 1 | Place the quartered apples in a pot and add the apple cider vinegar and water/apple cider. Bring to a boil, reduce the heat to medium, and cook the apples, covered, for about 10-15 minutes, stirring often. When the apples are quite soft, transfer to a food mill, and process into a coarse puree.
- 2 | Preheat the oven to 325° F.
- 3 | Place the apple mixture into an oven-proof pot, and stir in 3 cups of the sugar. Add the cinnamon, allspice, cloves, and lemon juice and mix well. Bring to a boil, then reduce heat to a simmer. Taste the mixture to see if you would like it sweeter. If so, gradually add the remaining sugar, until the mixture reaches the desired sweetness.
- 4 | Place the pot into the oven and bake for about 1 hour, or until thickened. Stir the pot every 15 minutes during the baking process to ensure the apple mixture does not scorch.
- 5 | Allow apple butter to cool and then transfer into containers or jars.



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CAJETA (GOAT MILK CARAMEL)

INGREDIENTS

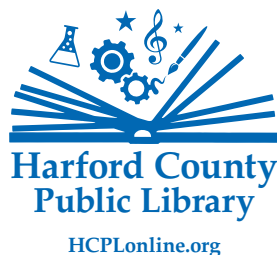
1 gallon goat milk
2 teaspoons vanilla extract
5 cups sugar
Generous pinch of salt
Generous pinch baking soda

DIRECTIONS

- 1 | Heat milk in a 5 quart stainless steel pot. When milk is very warm, add all ingredients. Stir until combined.
- 2 | Heat on medium low until mixture starts to simmer. Turn heat down to low and let cook for 6-8 hours. Mixture needs to be stirred every half hour or so. If heat is too high and mixture isn't stirred constantly, it will burn on the bottom.
- 3 | When mixture starts to thicken after 6-8 hours, strain through a chinois and cool in the refrigerator before pouring into jars.



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OLD BAY® PEANUT BRITTLE

MAKES ABOUT 2½ POUNDS

I love my Old Bay® seasoning. Of course, I was (along with everyone else in the Chesapeake Bay region) raised on it. I also enjoy putting together sweet and slightly hot, spicy tastes. And that combination makes a truly enjoyable savory brittle.

This is the master recipe, but feel free to play around a little. For instance, you could turn it into a pecan or hazelnut brittle, or adjust the amount of “heat” by adjusting the cayenne and Old Bay®. Take care when stirring, pouring, and stretching the brittle. We are talking about a hot molten liquid. I don’t normally make a lot of candy, but it really feels satisfying when you have made a batch of this brittle and are able to hand out small tins as gifts.

INGREDIENTS

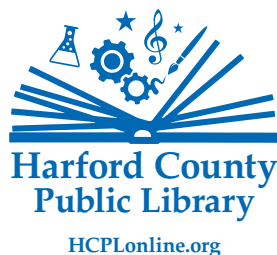
Vegetable oil, for greasing cookie sheets
1 tablespoon Old Bay® seasoning
½ teaspoon cayenne pepper
1 teaspoon baking soda
1 teaspoon vanilla
3 cups sugar
1¼ cups white corn syrup
1 cup water
2 tablespoons butter
4 cups shelled and peeled roasted peanuts

DIRECTIONS

- 1 | Generously oil three cookie sheets.
- 2 | Mix the Old Bay®, cayenne, baking soda, and vanilla together in a small container. Set aside.
- 3 | Place the sugar, corn syrup, water, and butter into a heavy-bottomed saucepan and bring to a boil. Continue cooking over high heat, brushing down any crystals that may form on the side of the pan with a pastry brush moistened with water, until the syrup reaches hard crack stage (295-300°F) on a candy thermometer.
- 4 | Remove from heat and add the peanuts. Return the saucepan to heat and bring back to a full boil. Remove from heat again and carefully (it may foam up a little) stir in the Old Bay® mixture. **(cont.)**



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OLD BAY® PEANUT BRITTLE (CONT.)

- 5** | Working quickly, pour a third of the peanut mixture onto each of the well-oiled cookie sheets. Spread out with a greased spatula, making sure the peanuts are distributed evenly.
- 6** | When the brittle is beginning to cool and congeal but is still very hot, put on a pair of clean garden gloves. Lightly grease the fingers and palms of the gloves, grasp the brittle, and turn it over. Allow to cool slightly, and then grasp the sides of the brittle and gently stretch until it is very thin between the nuts. If you do not have heat-resistant gloves use the tongs of two forks to spread the mixture. When the brittle is totally cool, break it into pieces.
- 7** | I store my brittle in small tins lined with wax paper and covered with a tight-fitting lid. It may also be stored in plastic bags, but store it in a dry place.