

Feast of Trumpets Receipts

Inside Out Caramel Apple Slices



Ingredients

3 large Granny Smith or Pink Lady apples*
1 large lemon
2 cups brown sugar
1/2 cup heavy cream
2 tablespoons butter
2 tablespoons light corn syrup (alternatively, maple syrup)
1 teaspoon vanilla extract
Chocolate sauce (optional)

• Directions

- Cut your apples in half and use a melon baller to scoop out the insides, leaving the walls intact at about 1/2 to 1/4 inch thickness. Squeeze the juice from the lemon onto the apples and allow to set. This will keep them from turning brown right away.
- In a sauce pan over high heat, combine the brown sugar, butter, heavy cream and corn syrup. Stir until the brown sugar has dissolved. Allow to boil, stirring occasionally, until it reaches 230F, about 7-10 minutes. Remove from heat and add the vanilla, stir continually until it stops bubbling. Allow to cool for about 10-15 minutes.
 - Using a paper towel, wipe your apples down, removing the lemon juice as much as possible. If the inside of your apple is too wet, the caramel won't stick. Pour the caramel into the hollowed out apples until just below the top.
 - Chill in the refrigerator until the caramel has set, about 20 minutes. Cut into slices** and drizzle with chocolate sauce if desired.
 - Storage: These don't do well out of the refrigerator for very long. If you must keep them at room temperature, you might consider lying them on their sides, on a piece of parchment or wax paper. They will likely separate somewhat, but still taste good!

*Note: any firm, fairly dry baking apple will do.
** Note: I sprayed my knife with cooking spray (Pam) which helped with the slicing (if you don't have cooking spray, wipe your knife with a bit of vegetable oil). Do NOT use a hot knife.

Crisp Apple Fries



Total Time: 0:25

Prep: 0:25

Level: Easy

Serves: 12

Ingredients

- 3/4 c. milk
- 1 large egg
- 1 c. all-purpose flour
- 1 tsp. baking powder
- 1/3 c. plus 2 tbsp. sugar, divided
- 3 1/2 tsp. ground cinnamon, divided
- 1/4 tsp. kosher salt
- 2 c. Vegetable oil, for frying
- 3 large Granny Smith apples, cored and peeled
- Caramel, warmed, for dipping

Directions

1. Make the batter: Combine milk, egg, flour, baking powder, 2 tablespoons sugar, 1/2 teaspoon cinnamon, and salt in a large mixing bowl, stirring until all of the large clumps are broken up. Set aside.
2. In a small bowl, combine remaining 1/3 cup sugar with remaining 3 teaspoons cinnamon for dusting the finished apple fries. Set aside.
3. Pour about 1" vegetable oil into a skillet over medium-high heat. Slice apples into small wedges, about 1/2" thick.
4. Using tongs, dip each apple slice into the batter, then gently lower into the oil. Once the edges of the apple slices are lightly golden, use the tongs to gently flip and cook the other side, about 1 minute more.
5. Remove apple fries from oil, one at a time, and place on a plate lined with paper towels to drain excess grease. Sprinkle both sides with the cinnamon-sugar blend and serve with caramel for dipping.

Pizza Cones



Ingredients

1 can (13.8 oz) Pillsbury™ refrigerated classic pizza crust
24 frozen cooked mini meatballs, thawed, cut in half
1 jar (14 oz) pizza sauce
1 package (3.5 oz) pepperoni slices Save \$
3/4 cup finely chopped yellow or green bell pepper
3/4 cup shredded pizza cheese (3 oz)

Steps

1. Move oven rack to lowest position. Heat oven to 400°F. Wrap 12 (4-oz) paper cone cups with nonstick foil.
2. Unroll dough on work surface. Using rolling pin, roll dough to 20x15-inch rectangle. Cut into 12 (5-inch) squares. Wrap 1 dough square around each cup; press to seal edges. Trim any excess dough at bottom of each cup.
3. Place on large cookie sheet, open ends down. Bake on lowest oven rack 8 to 10 minutes or until light golden brown. When cool enough to touch, remove and discard foil-covered paper cones.
4. Place 1/2 meatball in bottom of each cone. In large bowl, mix 3/4 cup of the pizza sauce, the pepperoni, bell pepper and remaining meatball halves. Microwave uncovered on High 2 to 4 minutes or until hot. Spoon about 1/4 cup of the mixture into each baked cone. Top each cone with about 1 tablespoon cheese. Serve hot with remaining pizza sauce.

Feast of Trumpets Receipts

Bread Cones



Ingredients

1 can (13.8 oz) Pillsbury™ refrigerated classic pizza crust
24 oz Chicken Salad / Egg Salad
Makes 24 Sandwiches

Steps

1. Move oven rack to lowest position. Heat oven to 400°F. Wrap 12 (4-oz) paper cone cups with nonstick foil.
2. Unroll dough on work surface. Using rolling pin, roll dough to 20x15-inch rectangle. Cut into 12 (5-inch) squares. Wrap 1 dough square around each cup; press to seal edges. Trim any excess dough at bottom of each cup.
3. Place on large cookie sheet, open ends down. Bake on lowest oven rack 8 to 10 minutes or until light golden brown. When cool enough to touch, remove and discard foil-covered paper cones.
4. Fill each Bread Cone with Chicken Salad / Egg Salad.

Quesadilla Roll-Ups



Ingredients

1. Flour tortillas
2. Cheese of your choice (Mexican blend, cheddar, or Monterey Jack)
3. A generous amount of nonstick cooking spray or 2 tablespoons of butter
4. Salsa and guacamole, for serving, optional

Directions

1. Sprinkle a handful of cheese evenly on one tortilla.
2. Tightly roll the tortilla up, securing the cheese inside. Repeat and make however many you want
3. Heat a skillet over medium heat with a heavy dose of nonstick spray or two tablespoons of butter until hot, about 5 minutes.
4. Cook quesadillas in batches of two, starting with the seam-side down. Sear on all four sides until golden brown and slightly crispy, about 1-2 minutes per side. If the roll-ups start to unroll and lose their shape, use the tongs to gently press all of the roll-ups together.
5. Remove from pan and cut in half. Serve with salsa, guacamole, sour cream, or toppings of your choice.

Skinny Southwest Chicken Salad



Ingredients

Serves 8-10 - 10 minutes

Meat

- 2 cups Chicken breast, boneless skinless

Produce

- 1 15-ounce can Black beans
- 1 15-ounce can Corn
- 1/2 tsp Garlic powder
- 1 bunch Green onions
- 1/2 tsp Onion powder
- 2 Roma tomatoes

Baking & Spices

- 1 tsp Chili powder
- 1 Salt

Feast of Trumpets Receipts

Fried Cheesecake Roll-Ups



Prep time: 15 mins
Cook time: 20 mins
Total time: 35 mins

Super easy recipe for Fried Cheesecake Roll-Ups. Just serve on a serving platter with various dipping sauces.

Serves: 15-20

Ingredients

- 24 oz. Cream Cheese
- ⅓ c. sugar
- 2 tsp. vanilla extract
- 3½ c. vegetable oil
- 1 stick butter, melted
- 15-20 small flour tortillas
- ½ c. sugar
- 1 tsp. cinnamon
- SAUCE
- 1 lb. strawberries, diced
- ¼ c. sugar
- ⅓ c. vodka (berry flavored if you have it)
- ¼ c. water
- ¼ c. strawberry preserves

Instructions

1. *Just serve on a serving platter with various dipping sauces. For the sauce (one suggestion):* In a medium sauce pan, add the strawberries, sugar, vodka, water, and place on low to medium heat and allow to simmer for 10 minutes. Using a potato smasher, smash the strawberries while in the sauce pan. Add the strawberry preserves and allow to simmer for another 5-7 minutes or until sauce thickens. Remove from heat.
2. In a large bowl, cream the cream cheese, add the sugar, and vanilla extract. Take a flour tortilla and add about a spoonful and a half of the cream cheese mixture and spread in the middle of the tortilla. Begin to roll the tortilla away from you; half way through tuck in the sides; and roll to the end of the other side of the tortilla making a roll. Complete the process until all of the cream cheese mixture is gone.
3. In a large saute pan on medium heat (make sure it isn't too high) heat the vegetable oil. Add a couple of the cheesecake filled tortillas to the pan seam side up. Allow to fry for 1 minute on each side. Use a slotted spoon to remove from heat once golden brown on both side. Repeat until all tortillas are cooked.
4. Use a pastry brush and brush each tortilla with butter, sprinkle with cinnamon sugar mixture, and allow to cool before serving. Use the strawberry sauce for dipping.

Caramel Apple Grapes



Caramel Apple Grapes are the perfect snack! Grapes dipped in caramel and then in nuts. A little treat that tastes like caramel apple in every bite.

20 minutes

Ingredients

Makes 50

Produce

- 1 handful Grapes, seedless green

Baking & Spices

- 1 cup Caramel bits

Nuts & Seeds

- 1 cup Peanuts or cashews, salted

Dairy

- 2 tbsp Heavy cream

Other

- toothpicks

Fruit Squire



Ingredients

Make 100

Produce

- 1 handful Grapes, seedless green & 1 handful Black Berries

Dairy

- Assorted Cheese Bites

Other

- toothpicks

Jell-O Horns



Makes 50

Desserts

- Variety of Jell-O Flavors (Single Color Recommended per Cone)

Other Appetizer/Dessert Ideas:

- Orange Chicken Tooth picked
- Mozzarella Sticks & Sauce (ex. Marinara Sauce)
- Onion Rings