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October | November volume 33



## Washington Recipes

# Apples, Savory and Sweet

### Braised Chicken with Apples and Sage

Town & Country Markets / SEATTLE

- 8 chicken thighs, bone-in
- Olive oil
- 1 tablespoon unsalted butter
- 1 tablespoon packed brown sugar
- 2 crisp apples of choice, peeled, cored and cut into ½-inch-thick wedges
- 2 large shallots, thinly sliced
- ¾ cup chicken broth
- 1 teaspoon cider vinegar
- ½ teaspoon chopped fresh sage
- Salt and fresh-ground black pepper

Pat chicken dry with paper towels and season with salt and pepper.

Heat a large sauté pan or Dutch oven over medium-high

heat. Lightly coat bottom of pan with olive oil. When oil is hot, brown chicken skin-side down, working in batches if necessary. Remove to a plate.

Add butter, brown sugar, apples and shallots to pan. Sauté, stirring occasionally, until apples are browned, about 5 minutes.

Add broth, vinegar and sage. Stir, scraping up brown bits from bottom of pan. Season lightly with salt and pepper.

Return chicken to pan along with any accumulated juices.

Reduce heat and simmer, loosely covered, until chicken is cooked through and sauce is slightly reduced, 20-25 minutes. Serve hot.

### Apple Membrillo

Otium Grill & Greens / SEATTLE

Kalen Schramke

- 3 pounds of Cosmic Crisp apples, peeled and cored
- 1½ cup sugar
- 1 teaspoon cinnamon
- ½ teaspoon allspice
- ½ teaspoon white pepper
- 1 teaspoon Kosher salt
- 2 ounces whiskey
- ½ cup butter, small dice

*Editor's note: This is a sweet and savory apple conserve, very similar to quince paste, that pairs perfectly with cheese. This one uses the Cosmic Crisp apple from Washington State, but any firm tart apple work greats.*

Mix together 1 cup sugar with cinnamon, allspice, white

pepper and salt in a large bowl. Coat the apples evenly with the mix, and let sit for an hour.

In a 9-inch cake pan add the remaining ½-cup sugar with the butter and distribute evenly on the bottom. After the apples have rested, discard the juice that has accumulated and arrange in the cake pan as tightly as possible.

Pre-heat oven to 300 degrees, pour the whiskey over the apples, and cover with tin foil. Bake for 4 ½ hours.

Lightly press the apples down with a dinner plate, then chill overnight. Serve with blue cheese and your favorite charcuterie.



Heirloom Apple Crisp from The Flora Bakehouse.

### Heirloom Apple Crisp

The Flora Bakehouse / SEATTLE

Lesley Pettigrew

#### FOR FILLING

- 16 cups mixed tart heirloom apples
- ¾ cup sugar (more if needed)
- Pinch salt

#### FOR TOPPING

- ¾ cup butter, melted
- 1½ cups brown sugar
- 1 cup plus 3 tablespoons all-purpose flour
- 1½ cups rolled oats
- ½ teaspoon salt
- ¼ teaspoon ground cinnamon
- ½ teaspoon ground cardamom
- ½ teaspoon ground ginger
- ½ teaspoon freshly grated nutmeg

Preheat oven to 375 degrees.

Wash apples, peel, remove the core and slice into ¼ inch-thick slices. Place all apple slices in a large bowl. Toss with sugar and salt. Place in a buttered 9x13 inch

baking dish, cover tightly and bake for 30 minutes at 375 degrees.

Remove from oven, stir, and taste to see if more sugar is needed. Bake (uncovered) an additional 20-30 minutes to reduce juices.

While apples are baking, prepare topping. Mix all topping ingredients together in a bowl and stir with a wooden spoon. When mixture is cohesive, pour out onto a silpat- or parchment-lined baking sheet with rim. Break mixture into crumbs with your hands, and then freeze for about 10 minutes. Bake at 375 until just golden brown and set. Remove from oven and set aside until needed (break up any large chunks as topping cools).

When apples are just tender and juices are bubbling, top with previously baked crisp topping and bake at 350 for about 20 minutes. Serve warm or room temperature.