

Questa Del Rio News

QUESTA • RED RIVER • CERRO • COSTILLA • AMALIA • LAMA • SAN CRISTOBAL

Apple Pie



Crust

(courtesy of Fran Vialpando)

2 c flour
1/4 t salt
1/2 c oil
8 T ice-cold water

1. Mix dry ingredients together
2. Mix wet ingredients together
3. Mix all together
4. Knead until dough forms
5. Roll out two crusts

Filling

(courtesy of Valerie Segura)

18 c thinly sliced and peeled apples
10 c water
1 c cornstarch
1 t salt
3 T lemon juice
4 1/2 c white sugar
2 t ground cinnamon
1/4 t ground nutmeg

1. Preheat the oven to 425 degrees.
2. In a large bowl, toss apples with lemon juice and set aside. Pour water into a pot over medium heat. Combine sugar, cornstarch, cinnamon, salt, and nutmeg in a bowl; add to water, stir well, and bring to a boil. Boil for about 2 minutes, stirring constantly.
3. Add apples into the boiled mixture and return to a boil. Reduce heat, cover and simmer until apples are tender (about 6 to 8 minutes).
4. Spoon the apple pie filling into raw pie crust (1 large pie crust or 2 medium pie crusts).

5. Cover with a second disc of pie dough. Place the crust over the apple pie filling.
6. Use a sharp knife to trim the excess dough from around the edge of the pie plate. Use your fingers to pull both the bottom and top pie crust up and slightly away from the edge of the pie dish. Fold the edge under itself and press down to seal the edge in place until all edges are neatly tucked in. Use a sharp knife to cut slits or vents in the crust.
7. Sprinkle a cinnamon sugar mixture over the pie and place in the oven for 30 to 35 minutes.

Ham and Potato Soup

(courtesy of allrecipes.com)



3 1/2 c peeled and diced potatoes
3 1/4 c water
3/4 c diced cooked ham
1/3 c diced celery
1/3 c finely chopped onion
2 T chicken bouillon granules
1 t ground white or black pepper, or to taste
1/2 t salt, or to taste
5 T butter
5 T all-purpose flour
2 c milk

1. Combine potatoes, water, ham, celery, and onion in a stockpot. Bring to a boil; simmer over medium heat until potatoes are tender, 10 to 15 minutes. Stir in chicken bouillon, pepper, and salt.
2. Melt butter in a separate saucepan over medium-low heat. Add flour; cook and stir until thick, about 1 minute. Whisk in milk; cook and stir until thick, 4 to 5 minutes.
3. Pour milk mixture into the stockpot; cook and stir until warmed through.
4. Extras: sprinkle each bowl of soup with

toppings like cheddar cheese, crumbled bacon, green onions, and/or chives.

Pumpkin Nut Bread

(courtesy of Marvine Segura)



2-2/3 cups sugar
1/3 cup water
1 cup oil
4 eggs
16 ounces (canned or fresh) pumpkin purée
3-1/2 cups flour
2 teaspoons baking soda
1 teaspoon cinnamon (pumpkin spice)
1/2 teaspoon baking powder
1 teaspoon salt

1. Preheat the oven to 350 degrees
2. Grease and flour loaf pan or mini-loaf pan or muffin pan
3. In a large bowl, whisk together 2-2/3 cups sugar, 1/3 cup water, and 1 cup oil. Whisk in 4 eggs until well combined. Add in 16 ounces (canned or fresh) pumpkin purée and whisk until well combined.
4. Whisk in 3-1/2 cups flour, 2 teaspoons baking soda, 1 teaspoon cinnamon (pumpkin spice), 1/2 teaspoon baking powder, and 1 teaspoon salt until combined.
5. Stir in 1/2 cup chopped walnuts or pecans until incorporated.
6. Divide batter evenly between prepared pans. Sprinkle with additional chopped nuts or pumpkin seeds.
7. Bake for 35 minutes or until a wooden toothpick inserted into the center comes out clean.

Pumpkin-Ginger Bread Pudding

(courtesy of Anne Burrell)

1 4-pound sugar pumpkin or kabocha squash
Extra-virgin olive oil, for brushing
4 large eggs
1 cup packed light brown sugar
1 1/2 teaspoons ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon ground allspice
2 cups heavy cream
1 1/2 teaspoons pure vanilla extract
1 loaf cinnamon brioche, challah or plain pound cake, diced (about 10 cups)
1/2 cup golden raisins
1/4 cup diced crystallized ginger
Confectioners' sugar, for garnish (optional)

1. Preheat the oven to 375 degrees F. Cut the pumpkin or squash into quarters and remove the seeds. Brush the insides with a little olive oil and arrange on a baking sheet, skin-side up. Roast in the oven until the pumpkin or squash is soft all the way through, about 1 hour. Remove from the oven and let cool. Discard the skin and puree the flesh in a food processor. (The puree can be prepared 1 or 2 days ahead.)
2. Preheat the oven to 350 degrees F. In a large bowl, combine 2 1/2 cups of the pumpkin or squash puree, the eggs, brown sugar and spices. Whisk in the cream and vanilla.
3. Combine the bread, raisins and ginger in a 7-by-11-inch baking dish. Pour the pudding mixture over the bread to cover and let sit 15 minutes. (You might not use all of the pudding mixture at first; add more if there's room in the dish once the bread has soaked.) Bake in the preheated oven until the custard is set, about 40 minutes. Spoon into bowls and sprinkle a dusting of confectioners' sugar on top, if desired. It's fall in a dessert.



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