



Chef Frank Estremera's Apple & Cranberry Cornbread Stuffing

Ingredients

- 1/2 large onion, chopped
- 4 stalks of celery, chopped
- 2 tsp chopped fresh garlic
- 1 1/2 Tbsp unsalted butter
- 1 cup green apples, peeled and chopped
- 1 cup dried cranberries
- 2 lbs cornbread
- 1/2 cup chopped fresh parsley
- 1 1/2 cups chicken stock
- 1/2 cup milk
- 4 eggs, beaten
- 1/2 tsp salt
- 1/2 tsp pepper
- 1 tsp dried sage
- 1/2 tsp paprika

The Recipe

- 1) Preheat oven to 350 degrees
- 2) Add onions, celery, garlic, and butter to a skillet on medium heat and cook until onions and celery are softened, about 5 minutes, stirring occasionally.
- 3) Pour into a mixing bowl that is large enough to comfortably hold all the ingredients.
- 4) Allow the mixture to cool slightly so that the eggs don't scramble and then add remaining ingredients into mixing bowl.
- 5) Mix thoroughly. The mixture should be moist enough to hold its shape in your hands.
- 6) Put the stuffing mixture into a greased 8x8 baking dish, cover with aluminum foil. Bake for 30 minutes.
- 7) Remove the foil and bake for an additional 15–20 minutes until a nice crunchy top is formed.

Yields about 6 servings



Fall Flavor Series



Chef Frank Estremera's

Catoctin Cauldron

Ingredients

- 6 of your favorite apples, peeled, cored, and cut into chunks
- 2 cups water
- 1 1/2 cups fresh apple cider
- Juice of 2 lemons
- 1/4 cup maple syrup
- 2 tsp granulated sugar
- 1 1/2 cups Catoctin Creek Rye (we use Distiller's Edition)
- 1 small chunk of dry ice
- 1 cast iron pot/cauldron
- High quality bitters (we use Embitterment Bitters)
- Vernor's Ginger Ale

The Recipe

- 1) Place the apples, water, cider, lemon juice, maple syrup, and sugar in a high speed blender. Blend until smooth.
- 2) Pass this mixture through a fine mesh strainer. A coffee filter or cheese cloth may help you get the perfectly smooth product that you are looking for.
- 3) Stir the Catoctin Creek Rye into the apple mixture and place in the cast iron pot.
- 4) When ready to serve, have the glasses ready with ice. Fresh apples can be used for garnish if desired.
- 5) Drop the dry ice into the pot with the cocktail. Be careful not to touch the dry ice with your hands, so use a clean towel or tongs. Wait one minute for the dry ice to start to react.
- 6) Present the cauldron to your guests. Ladle the cocktail into the glasses, being sure to not put any of the dry ice into the glass.
- 7) Top each glass with a splash of ginger ale and a few drops of your favorite bitters. Enjoy!

Yields about 8 servings