

ARTS & VARIETY

Cinnamon Honey Apple Pie Recipe Review

BY RICHARD MAHLE

FALL IS UPON US. We have entered into the season of great pies for dinner and dessert. When I think of October, apple pie is the only thing on my mind. Every year for my birthday, my grandmother would bake an apple pie, and while I would love to share that recipe, she has not given it to me yet. Instead, I reviewed a simple apple pie recipe that only takes an hour to make. This is a play on traditional Jewish Rosh Hashanah apples and honey dish by making it into an American apple pie. Apples and honey are a traditional dessert for Rosh Hashana that symbolizes the hope for a sweet year ahead, alongside celebrating the excitement for a new year. This recipe is a simple Cinnamon apple and honey pie:

Ingredients:

- 3-4 apples, preferably Honey crisp or Fuji.
- Honey, a tablespoon, or to taste.
- Frozen pie crust or homemade.
- Cinnamon, 1 ½ tablespoons, or to taste.
- Supplies required:
- A peeler or small knife
- Large knife
- Oven tin (see note on step four)
- 1-2 cutting boards
- Large mixing bowl

Instructions:

- **Step 1:** Wash apples and peel them. Preheat the oven to 350 degrees.
- **Step 2:** Cut apples into either slices or dice them. When cutting an apple, begin by slicing down the center exposing the core. Begin cutting the remaining half in diagonal slices creating 3-4 wedges. Then cut out the core seeds; just as a reminder: DO NOT EAT APPLE SEEDS.
- **Step 3:** Once you have your slices or diced apple, toss Cinnamon into a mixing bowl.
- **Step 4:** After the apples are mixed, lay them in the pie crust.
- Note: if you are using Pillsbury frozen pie crust, it will come with an oven-safe tin. If not, set your dough in an oven-safe tin before putting apples in the dough.
- **Step 5:** Add honey over the apples once within the tin.
- **Step 6:** Bake pie for 45-50 minutes.
- **Step 7:** Take the pie out of the oven and let it cool for a couple of hours. It is safe to eat when cooled.

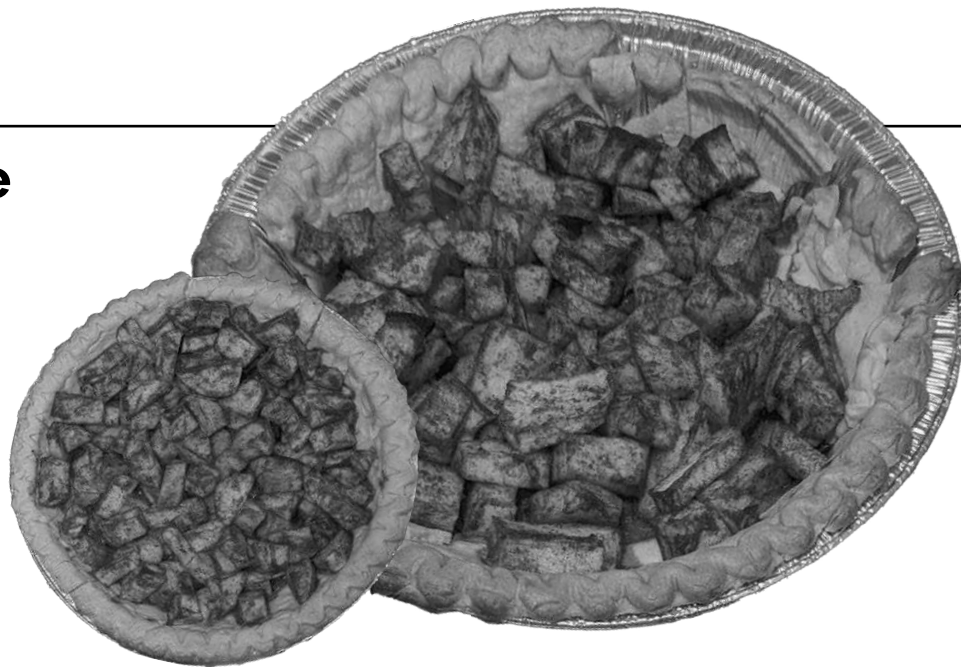


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A Non-Traditional Thanksgiving Dinner: Mamá's Pozole Verde

BY NATALIE GONZALEZ

Photo Credits: Natalie Gonzalez

THANKSGIVING IS A holiday in which everyone indulges in their favorite meals. It's when families cook a big turkey with homemade mashed potatoes and grandma's hotdish, and a classic pumpkin pie topped with lots of whipped cream. This is the standard American Thanksgiving meal—but what about people of different ethnicities? America is a melting pot of different cultures; there are bound to be differences in traditional Thanksgiving meals. A majority of Mexican-American families eat their classic Mexican food for this national holiday. My Mexican family makes the traditional Mexican dish pozole, a warm, spicy chicken soup garnished with cold, freshly chopped cabbage, radishes, and onions with a dash of oregano. Try this recipe out if you're a fan of Mexican food with a bit of a kick. Here's how to make my mom's Pozole Verde!

Instructions:

In a big pot on medium heat, fill with water and place chicken breast with half an onion and basil leaves into the pot; let it sit until it is cooked. Ensure that the white foam from the chicken comes out when poaching. Once that is done, drain the liquid from the can of hominy, then pour it into the chicken pot. Next, create the salsa verde by washing and blending tomatillos, chile pulla, chile serrano, cilantro, and garlic cloves. Pour the salsa verde into a sifter placed over the pot of chicken. Once the entire salsa verde has been strained into the chicken and chicken broth, cover the pot and leave it to boil on low heat. Sprinkle in salt to your taste. Once the pozole is boiling, it is ready to serve in a bowl. Finally, chop the cabbage, dice the other half of the onion, and slice radishes to garnish the soup and a dash of oregano. It is ready to eat with a cool drink.

As the cold weather begins to set in, this deliciously spicy, hot soup is perfect for this time of year. The soup's broth with a kick of spice will quickly warm your body. It may not be what Americans are used to for Thanksgiving, but you can't get more American than trying out foods of different cultures within our country. This Thanksgiving, I encourage you to try something new from a different culture.

Ingredients:

- 2 lbs Chicken breast
- 10 Tomatillos
- 1 Cilantro bunch
- Cabbage
- 1 Onion
- 2 Chile Pulla
- 2 Garlic cloves
- Radishes
- 3 Basil leaves
- 5 Chile Serrano