



# OCTOBER: An Apple A Day



- FRI 1 Make apple chips: Thinly slice 3 apples, bake on a parchment lined cookie sheet in a 200° oven, 1 hour. Sprinkle with salt.
- SAT 2 Slice an apple horizontally; toss with lemon juice. Layer the slices with goat cheese, bacon, olive oil, salt and pepper.
- SUN 3 Butter a whole-wheat pita; top with apples sliced on our Ultimate Mandoline and cinnamon. Toast 10 minutes in a 350° oven. Drizzle with honey.
- MON 4 Try Ginger Golds, often the first apples of the season. They don't brown as fast as others, so slice one up for later, using our Apple Wedger.
- TUE 5 Chop 2 apples in the Food Chopper, toss with some baby spinach, lemon juice, olive oil, salt, pepper, blue cheese, and walnuts.
- WED 6 Make apple "mojitos": In the Dots Shaker, shake 3 ounces apple juice, some lime juice, ice, and mint. Pour and top with ginger ale.
- THU 7 Snack time: Top apple slices with peanut butter, raisins, and - the secret ingredient- a pinch of Course Sea and Himalayan Salt.
- FRI 8 Make a Jack Rose: Shake 2 ounces of applejack, 1 ounce lemon juice and 1/2 ounce grenadine with ice. Strain into a Dots Martini glass.
- SAT 9 Stir chunky applesauce into butternut squash or sweet-potato soup and warm through. Serve in a Dots Small Round Bowl.
- SUN 10 Fill an omelet with thinly sliced apples, Black Forest ham, and brie. Hosts can get our Executive Cookware 8" Sauté Pan at 60% off in October!
- MON 11 Make the most delicious Apple Pie your family has even tasted using our Stoneware Deep Dish Pie Plate and Cinnamon Plus Spice Blend.
- TUE 12 Dress up the Reversible Bamboo Cheese Board with sliced apples. Cortlands go great with cheddar, Honeycrisps with blue cheese.
- WED 13 In the 12-qt Stockpot (60% for our October hosts):Cook down a bag of apples into applesauce with Red Hots cinnamon candies for a little kick and color.
- THU 14 Make apple slaw: Shred carrots (with our Julienne Peeler), core apples (with our Apple Wedger), dice; add olive oil, lemon juice, salt, pepper, and cumin.
- FRI 15 Add diced apples to homemade iced tea as it brews in our Quick-Stir Pitcher, then strain and sweeten with a few glugs of honey.
- SAT 16 Throw an apple-bobbing party. Long-stemmed apples like Gala are easy to catch. Cleanup's a breeze with the Microfiber Towels (October guest special).
- SUN 17 Serve apple pie straight from our New 9" Pie Plate. Add thin slices of cheddar cheese on top. Warm in a 250° oven until the cheese melts.
- MON 18 Make an apple-beet salad: In a Large Round Bamboo Bowl, combine sliced apples and canned sliced beets; toss with salt, pepper, and plain yogurt.
- TUE 19 Make an apple granita: Pour a 1-inch layer of apple juice into our Medium Sheet Pan and freeze. Scrape with a fork, and serve.
- WED 20 Test your knife skills by peeling an apple and measuring the longest piece of skin. The world record is 172 feet! (Or try our Peeler/Corer Slicer)
- THU 21 Upgrade store-bought applesauce by stirring in diced fresh apples and a squeeze of lemon juice from our Citrus Press.
- FRI 22 Wrap thin wedges of Golden Delicious apples in prosciutto and serve as hors d'oeuvres on our Bamboo Cracker Tray.
- SAT 23 Chop up some Pink Lady apples to snack on this week; just toss with lemon juice (using the Juicer) to keep them from browning.
- SUN 24 Try apple s'mores: Put a marshmallow on a gingersnap, microwave 10 seconds. Top with an apple slice and another gingersnap.
- MON 25 Turn PB&J into PB&A: Replace the jelly with apple butter. Use the Cut-N-Seal to make it kid-friendly.
- TUE 26 Mix diced apples, Korintje Cinnamon, brown sugar and maple syrup in your morning oatmeal.
- WED 27 Dip apples in chocolate: Microwave 6 ounces chopped chocolate and 1/4 cup cream in our Small Micro-Cooker on 75% power for 2 minutes; stir.
- THU 28 Toss apple slices into your favorite macaroni and cheese before serving - it'll taste like apples dipped in fondue!
- FRI 29 Make mulled cider: Simmer a half-gallon of apple cider with cloves, a cinnamon stick and orange slices for 15 minutes. Pour from our beautiful Carafe.
- SAT 30 Head to a farmers' market for heirloom apples. They have funny names like Egremont Russet- and they're great.
- SUN 31 It's Hallowe'en - caramel apple time! Use the new Pampered Chef caramel sauce for delicious apples (and try our sprinkles!!).





