



### APPLE BUTTER DIJON MARINADE

#### INGREDIENTS

- 1/8 cup extra virgin olive oil
- 1/8 cup red wine vinegar
- 1 tablespoon Dijon mustard
- 1 tablespoon apple butter
- salt and pepper
- 1 garlic clove
- 1/2 pound pork chops

#### DIRECTIONS

1. Combine the olive oil, red wine vinegar, Dijon mustard, apple butter, salt and pepper to taste. Mix thoroughly.
2. Slice one garlic clove. Cut slits into the pork chop, and stuff the slices of garlic into them.
3. Put the apple butter marinade in a plastic Ziploc bag or large bowl. Coat the pork chop in the apple butter marinade, and refrigerate for 30 minutes to 2 hours.
4. Heat the grill. Take the pork out of the marinade, and grill the pork until grill marks appear on both sides and the inside is cooked through (about 5 minutes per side).



These recipes were found online at [www.ehow.com](http://www.ehow.com) and [www.food.com](http://www.food.com)

### OATMEAL AND APPLE BUTTER BARS

#### INGREDIENTS

- 2 cups old fashioned oats
- 1 cup all-purpose flour
- 3/4 cup sugar
- 1/4 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 3/4 cup softened butter
- 1 cup apple butter

#### DIRECTIONS

1. Heat oven to 350 degrees. Grease 9-inch square baking pan with nonstick cooking spray.
2. In large bowl, combine oats, flour, sugar, salt and cinnamon.
3. Add butter and beat with electric mixer on low until mixture is crumbly.
4. Pat half of the mixture into baking pan.
5. Spread apple butter evenly over crumb layer.
6. Sprinkle remaining crumbs over apple butter and press down gently.
7. Bake 30-35 minutes or until golden.
8. Cut into 16 bars.

### BUTTERNUT SQUASH WITH APPLE BUTTER

#### INGREDIENTS

- 1 butternut squash
- apple butter
- 1 tablespoon butter (optional)

#### DIRECTIONS

1. Preheat oven to 350 degrees. Spray a cake pan with nonstick cooking spray.
2. Slice a butternut squash in half lengthwise. Scoop out the seeds and string with a spoon.
3. Cover the surface of the squash with a thin layer of apple butter.
4. Place squash halves face down in cake pan.
5. Fill the cake pan with 1/4 cup water.
6. Bake for 1 hour. Fork should puncture the flesh easily. If not, then bake for another 10 minutes.
7. Remove from oven and coat with apple butter.
8. Let cool for 10 minutes then scoop out the flesh.
9. Use a fork or potato masher on the flesh. For more moisture, add 1 tbsp. of butter or apple butter to the bowl. Serve and enjoy.



## Homemade Apple Butter

**A 30 year Tradition of  
Boy Scout Troop 670  
Grace United Methodist Church, Manassas**

**Enjoy the fruit of our labor...  
.... on toast and with these recipes!**

Need more apple butter?  
Call the church office at 703-361-7800  
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## APPLE BUTTER PUMPKIN PIE

### INGREDIENTS

- 1 cup apple butter
- 1 cup canned pumpkin
- 1/2 cup brown sugar, packed
- 1/2 teaspoon salt
- 3/4 teaspoon ground cinnamon
- 3/4 teaspoon ground nutmeg
- 1/8 teaspoon ground ginger
- 3 eggs, slightly beaten
- 3/4 cup evaporated milk
- 1 unbaked 9-inch pie shell
- sweetened whipped cream, for garnish

### DIRECTIONS

1. Preheat oven to 425°F
2. Combine apple butter, pumpkin, sugar, salt and spices in a bowl.
3. Stir in eggs.
4. Gradually add milk and mix well.
5. Pour into pie shell.
6. Bake for about 40 minutes or until set.
7. Garnish with whipped cream and maybe some pecans.

### MORE GREAT IDEAS!

- ★ When baking, replace butter or oil with apple butter.
- ★ Warm the apple butter and pour over pound cake.
- ★ Swirl into cottage cheese, sprinkle with grape nuts, add raisins.
- ★ Add to your morning oatmeal.
- ★ Melt apple butter, pour over pecans that have been warmed in the oven, then sprinkle with a little salt and eat or serve while warm.
- ★ Fold apple butter into vanilla ice cream.
- ★ A grilled turkey, brie and apple butter sandwich.
- ★ Apple butter and peanut butter sandwich.
- ★ Add a dollop of apple butter with pork loin or chops.

## APPLE BUTTER HAM GLAZE

### INGREDIENTS

- 1 cup apple butter
- 1/2 cup orange juice
- tablespoon dried onion flakes
- tablespoon Worcestershire sauce

### DIRECTIONS

1. Preheat the oven to 275 degrees F.
2. Place ham in a roasting pan. Add water to a 2 inch depth. Cover with a tight fitting lid.
3. Bake for 6 to 8 hours
4. Remove from the oven, pour off drippings and reserve. Debone ham, removing any excess fat as well, and return to the roasting pan.
5. Skim fat from the top of the drippings.
6. Whisk together ingredients in a small saucepan. Simmer until slightly thickened.
7. Pour mixture over the ham, cover and return to the oven.
8. Bake for another 30 to 40 minutes in the preheated oven. Let stand for 10 minutes before serving.



## APPLE BUTTER RIBS (CROCK POT)

### INGREDIENTS

- 3 lbs country-style boneless pork ribs
- 3/4 teaspoon salt
- 1/4 teaspoon pepper
- 1 cup chopped onion
- 3/4 cup apple butter
- 3 tablespoons brown sugar
- 1 teaspoon liquid smoke (optional)
- 2 garlic cloves, finely chopped

### DIRECTIONS

1. Rub salt and pepper on ribs.
2. Place in crock pot.
3. Cover with onions.
4. Mix remaining ingredients and pour over onions.
5. Cover and cook on low for 9 hours.



## APPLE BUTTER BREAD

### INGREDIENTS

- 2 cups all-purpose flour
- 1 cup brown sugar
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 1/2 cups apple butter (divided)
- 1/2 cup apple juice
- 1/4 cup butter, melted
- 1 egg, beaten
- 1 cup raisins (optional)
- 1/2 cup chopped walnuts

### DIRECTIONS

1. Combine flour, brown sugar, baking powder, baking soda and salt in a large mixing bowl.
2. In a small bowl mix 3/4 cup apple butter, apple juice, butter and egg together. Fold in the raisins and chopped nuts. Add the apple butter mixture to the dry ingredients and blend together.
3. Pour half the mixture into a greased loaf pan. Gently spread the reserved 3/4 cup apple butter over the batter. Pour the rest of the batter over the apple butter mixture and spread evenly over the top to cover.
4. Bake at 350 degrees for 55 to 65 minutes or until done. This makes heavy, moist bread that is delicious. Any kind of nuts can be used and any kind of dried fruit that you prefer.