



## CHEF KAT WEATHERS™

### **Cider-Braised Chicken with Bacon and Apples**

Yield: 4 servings

2 tablespoons vegetable oil  
8 (4 ounces) boneless, skinless chicken thighs, trimmed  
3 tart green apples such as Granny Smith, peeled, cored, and cut into 1/2-inch thick wedges  
3 ounces (about 5 slices) thick-cut bacon, cut crosswise into 1/4-inch slices  
1 medium yellow onion, diced  
1 medium clove garlic, minced  
1/2 cup apple brandy  
2 cups apple cider  
2 tablespoons whole-grain mustard  
1/4 cup heavy whipping cream  
1 tablespoon finely chopped sage  
Kosher salt and freshly ground black pepper

Place a large Dutch oven on the stove over medium-high heat and add the oil. Pat chicken dry with paper towel and season generously with salt and pepper. When the oil is shimmering, add the chicken, working in batches if necessary and cook until well browned. Transfer the chicken to a plate.

Add the apples to the pot and sauté, stirring frequently until just softened and caramelized, about 5 minutes. Transfer apples to a bowl and reserve.

Add the bacon and onion to the pot and cook, stirring occasionally, until the onion is tender and the bacon fat has rendered, but the bacon is not crisp, about 5 minutes. Add the garlic and cook until fragrant, about 1 minute.

Add the brandy and cook, stirring with a wooden spoon, until it has reduced by half. Pour in the apple cider and stir with a wooden spoon to incorporate any browned bits from the bottom of the pot. Bring to a boil and reduce the liquid by half. Add the chicken back into the pot, cover and simmer until cooked through, about 5 to 7 minutes. Stir in



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the mustard, cream, apples and sage. Simmer, uncovered, for about 10 minutes to allow the sauce to thicken. Taste and adjust seasoning with salt and pepper.

To serve: Divide the braised chicken with apples among 4 warmed dinner plates and serve immediately.



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## **Pumpkin French Toast with Butter Pecan Syrup**

1/4 cup pumpkin puree  
1/4 cup whole milk  
3 large eggs  
2 tablespoons granulated white sugar  
1 teaspoon vanilla bean paste  
1 teaspoon pumpkin pie spice  
Pinch of salt  
2 tablespoons butter  
10 slices brioche bread

For the syrup:

1 1/2 cups pure maple syrup  
2 tablespoons unsalted butter  
1/2 cup pecans toasted and coarsely chopped  
Pinch kosher salt  
1/2 teaspoon vanilla bean paste

*For the syrup:* Combine all ingredients in a small pan, and simmer over medium-low heat until slightly thickened, about 5 minutes. Allow to cool slightly. Serve warm.

*For the french toast:* In a large bowl, whisk together pumpkin puree, milk, eggs, sugar, and pumpkin pie spice, vanilla paste, and salt until smooth.

Heat a nonstick skillet over medium-high heat. Add about 1/2 tablespoon of butter to the pan and allow it to melt and coat the bottom. Dip one piece of bread into the pumpkin custard mixture. Then flip it to coat the second side. Quickly place it carefully to the preheated and buttered pan. Repeat with other slices that will fit in the pan. Cook for 1-2 minutes, or until it is golden brown on the bottom and then gently flip it over and cook for another 1-2 minutes.

Repeat with the remaining slices of bread. Keep slices warm by heating the oven to 175-200° F and placing a wire rack in the oven.



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### **Warm Farro Salad with Maple Dijon Vinagrette**

1 1/2 cups diced sweet potato  
1 tablespoon olive oil  
1 teaspoon fresh thyme salt and pepper  
1 cup dry farro  
3 cups water  
1/4 cup dried cranberries  
2 tablespoons pepita seeds  
2 cups fresh arugula

#### *Maple Dijon Vinagrette*

1 tablespoon dijon mustard  
1 tablespoon maple syrup  
1 tablespoon balsamic vinegar  
2 tablespoons olive oil  
salt to taste  
1 garlic clove, minced  
1 teaspoon fresh thyme

To prepare the farro: Rinse dry farro under cold water. Add to a small sauce pan with water. Bring to a boil. Reduce to simmer and cook for 30-40 minutes, or until farro is tender. Drain any additional water. Set farro to a large bowl. 1

*To prepare the roasted sweet potato:* Preheat oven to 425°F. To a small bowl add sweet potatoes. Drizzle with olive oil, salt, pepper, and 1 teaspoon of fresh thyme. Toss to coat. Spread seasoned squash out on a baking sheet in a single layer.

Roast sweet potatoes for 15-20 minutes. Remove from oven, toss vegetables and bake an additional 10 minutes. Remove and let rest.

*To prepare the vinaigrette and serve:* To a small bowl whisk together dijon mustard, maple syrup, balsamic vinegar, olive oil, garlic, and remaining fresh thyme. Season with



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salt to taste. In a large bowl, toss the farro, roasted sweet potatoes, cranberries, pepita seeds, fresh arugula and maple dijon dressing. Gently toss to combine. Serve warm.