



Honey-Mustard Chicken and Apples

Yield: 4 servings

Ingredients:

8 skin-on, bone-in chicken thighs (2 to 2 1/2 pounds)

Kosher salt and freshly ground pepper

2 tablespoons extra-virgin olive oil

1 large onion, cut into large chunks

2 cooking apples (such as Cortland), cut into chunks

1 cup low-sodium chicken broth

2 to 3 tablespoons honey mustard

1 1/2 teaspoons unsalted butter, softened

1 tablespoon all-purpose flour

1 to 2 tablespoons roughly chopped fresh parsley

Directions:

Preheat the oven to 450 degrees F. Season the chicken with salt and pepper.

Heat the olive oil in a large ovenproof skillet over medium-high heat. Working in batches if necessary, add the chicken, skin-side down, and cook until golden, about 6 minutes. Flip and cook 2 to 3 more minutes, then transfer to a plate. Pour off all but 2 tablespoons of the drippings.

Add the onion and apples to the skillet and season with salt and pepper. Cook until slightly softened, about 4 minutes. Mix the broth with the mustard, then add to the skillet and bring to a boil. Arrange the chicken, skin-side up, in the skillet. Transfer to the oven and roast until the chicken is cooked through, 15 to 20 minutes.

Mix the butter and flour to form a paste. Use a slotted spoon to transfer the chicken, apples and onion to plates. Bring the pan juices to a simmer, whisk in about half of the butter-flour mixture and boil to thicken, 2 minutes. Continue to cook, adding more of the butter-flour mixture as needed to make a slightly thick gravy. Season with salt and pepper. Pour over the chicken and sprinkle with parsley.



Apple-Sausage Mac and Cheese

Yield: 6 servings

Ingredients:

4 tablespoons unsalted butter, plus more for the dish
Kosher salt
3/4 pound medium pasta shells
1/2 cup diced onion
6 ounces chicken-apple sausage, sliced 1/2 inch thick
1 tablespoon mustard powder
1/4 teaspoon cayenne pepper
1/4 cup all-purpose flour
3 cups apple juice
1 pound monterey jack cheese, shredded (4 cups)
1/2 pound extra-sharp cheddar cheese, shredded (2 cups)
1/2 cup sour cream

35 small butter crackers (1 sleeve Ritz), crushed

Directions:

Preheat the oven to 350 degrees F. Butter a 2 1/2 -quart baking dish. Bring a large pot of salted water to a boil; add the pasta and cook until al dente, about 6 minutes. Drain and set aside.

Meanwhile, melt the butter in a large saucepan over medium-high heat. Add the onion and cook until soft, about 3 minutes. Add the sausage, mustard powder, cayenne and 1 teaspoon salt and cook, stirring, until the sausage is golden, about 3 minutes. Stir in the flour and cook, stirring, until lightly toasted, about 2 minutes. Stir in the apple juice and cook, stirring occasionally, until thickened slightly, about 8 more minutes.

Slowly stir about three-quarters each of the monterey jack and cheddar cheese into the sauce until smooth, about 2 minutes. Remove from the heat. Stir in the pasta and sour cream. Pour the mixture into the prepared baking dish. Sprinkle with the crushed crackers and the remaining cheese. Bake until bubbly, 25 to 30 minutes. Let rest 10 minutes before serving.