

Warmed Country Store Bakery Apple Bread with Pumpkin-Cranberry-Pecan Salsa, Grilled Grapefruit and Eggnog Anglaise

Recipe courtesy of Michael Weinstein, Dread Head Chef, featured Grand Prairie Farmers Market chef.

One loaf of Apple Bread sliced into 1-inch pieces
½ cup Dread Head Chef's Pumpkin-Cranberry-Pecan Salsa
2 grapefruits cut into fourths.
1/8 cup sugar

Eggnog Anglaise

2 egg yolks and 1 whole egg (room temperature)
3 tablespoons sugar
¼ teaspoon vanilla extract
1½ cup eggnog (room temperature)

For the Anglaise: Get a double boiler ready to make the anglaise. Also, have an ice bath and a fine strainer ready to go. In the bottom part bring water up to a boil. In the top part of the double boiler remove from the heat and wait until it cools before adding the eggs and sugar. Once cool, add the eggs and sugar and whisk until combined. Once fully combined add the vanilla and the eggnog and whisk together. Place the top part of the double boiler back over the water and use a spoon to continually keep the liquid moving. You will notice after about 10 minutes that the liquid will start to thicken. Check the consistency by seeing if the liquid coats the back of the spoon. If the spoon is coated strain the anglaise into a bowl and set in the ice bath to cool off completely. This can be made a day or two in advance.

For the grapefruit: This can either be done in the broiler or on a grill. Take the grapefruit and toss it with sugar and let sit 10 minutes. After the 10 minutes you may either grill or broil the grapefruit. What you want is for the grapefruit to get a little caramelized. Once it has begun to caramelize on all sides, remove from the heat and set aside.

To Finish: Place the apple bread in a toaster just to warm it up a little bit. At the same time add some of the pumpkin-cranberry-pecan salsa into a small pot just to heat up. When the bread and salsa are warm, place 2 slices of bread in the middle of the plate and add a little salsa on top. Take the anglaise and drizzle it on top of and the around the plate. To finish, add your grapefruit and enjoy.