

Grilled Country Store Bakery Pumpkin Bread with Caramelized Golden Delicious Apples and Salted Whipped Cream

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

Yield: Serves 4

Apples

2 medium sized apples peeled and cored
2 cups sugar
1/8 cup water

Whip Cream

½ cup whip cream
Kosher salt to taste

1 large Pumpkin bread cut into ¾ inch slices should get 8 slices

For the apples: Cut the peeled and cored apples into 24 wedges that would be 12 slices per apple and reserve. If done ahead the apples can be placed in lemon water. Dry off before adding to the caramel.

In a 8 inch sauté pan add the sugar and water and bring to a simmer over medium heat, stirring constantly with a wooden spoon. Continue to simmer and stir until the caramel is a rich amber color. At this point add the apples and sauté them in the caramel. Make sure to stir the apples around so that they get coated by the caramel. If some of the caramel hardens due to the apples just let it sit in the pan until it melts back into a liquid. Once the apples are covered and a little soft take off the medium heat and just keep warm.

For the whip cream: Place a small bowl in the freezer to get cold. Take out of the freezer and add the whip cream. Whip the cream until it becomes soft peaks. Add the salt, whisk and taste. You want the whip cream to be slightly salty.

To finish: Turn the grill on heat up to 450 degrees. Clean the grill off with an oiled towel and spray the pumpkin bread slices with a little spray oil. Place the bread on the grill and let it sit for 1 minute, turn 90 degrees and then let it sit for one more minute, then turn on the other side and grill for a couple of minutes. Immediately place 2 slices on a plate and top with warmed apples. Spoon some of the caramel around the plate and top with the whip cream.