



GREG POWERS PHOTOGRAPHY

Carla Hall

Carla Hall attended L'Academie de Cuisine in Maryland and is owner and executive chef of Alchemy by Carla Hall, an artisan cookie company. She lives in Washington, D.C., and is a co-host on the talk show The Chew. Hall is the author of *Cooking with Love: Comfort Food That Hugs You* (Atria, 2012) and the upcoming *Cooking with Carla: New Comfort Foods from Around the World* (Atria, 2014). Learn more at www.carlahall.com.

Bacon, Blue Cheese and Apple Stacks

FirstFruits

Recipes developed by Carla Hall

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| 1-2 FirstFruits Granny Smith apples | ¼ teaspoon freshly ground black pepper |
| 4 ounces blue cheese, crumbled (about 1 cup), divided | ½ cup plus 2 tablespoons chopped toasted walnuts, divided |
| 1 8-ounce block cream cheese, softened | 20 pieces crisp cooked bacon |
| 3 tablespoons half-and-half | |

Core 1 apple and cut it in half. Cut half of the apple into ¼-inch dice. Wrap the other half tightly in plastic wrap and refrigerate.

Reserve 2 tablespoons of the blue cheese. Place the remaining blue cheese in a food processor along with cream cheese, half-and-half and pepper. Process until well blended and smooth, stopping to scrape the sides and bottom of the bowl occasionally.

Transfer the blended cheese to a large bowl. Stir in the diced apple and ½ cup of the nuts. Cover and refrigerate for at least 30 minutes and up to 1 day.

If the cut side of the reserved apple has browned, slice off the brown part. Cut the apple into 40 very thin slices. Use a second apple if needed.

Divide the cream cheese blend among the bacon strips and spread evenly. Sandwich between 2 apple slices. Garnish with the remaining blue cheese and walnuts. Serve immediately. Makes 20 stacks.



Opal Apple Peanut Butter Dip



FirstFruits

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| 1 cup creamy peanut butter | ¼ teaspoon cinnamon |
| ½ cup Greek yogurt | ½ cup crunchy granola |
| 1 tablespoon honey | 3 FirstFruits Opal apples, sliced |

In a large bowl, combine first 4 ingredients. Stir until smooth.

Transfer the dip to a serving bowl and top with granola.

Serve this healthy, kid-friendly dip with Opal apple slices. Makes 4-6 servings.

