



Cast Iron Skillet Chicken with Carrots & Pea Shoots

Serves 4

Brine Recipe

- ¼ cup light brown sugar
- ¼ cup kosher salt
- 1 lemon, sliced into rounds
- 1 head garlic, sliced in half horizontally
- 15 peppercorns
- ½ t. red pepper flakes
- 10 sprigs fresh thyme
- 8 cups warm water

Chicken

- 4 bone-in, skin-on chicken thighs
- 4 bone-in, skin-on chicken legs
- 1 tbs grapeseed oil or other neutral, high heat cooking oil
- 1 medium white onion, diced
- 16 whole small carrots (or 4 medium carrots cut into rounds)
- 3 cloves garlic, minced
- ¼ tsp red pepper flakes
- 1 cup apple cider
- 2 tbs unsalted butter
- pea shoots for garnish (fresh parsley works here as well)

Directions:

- 24 hours in advance: combine all of the brine ingredients, including the warm water, in a large bowl. Stir until the sugar and salt have dissolved. Allow to cool to room temperature before adding the chicken legs and thighs, making sure they are fully submerged. Cover and refrigerate for up to 24 hours.

- Preheat the oven to 375° degrees. Remove the chicken from the brine and pat dry. Discard brining liquid. Season the chicken on both sides with salt and pepper.
- Place a large cast iron skillet over medium-high heat and add grapeseed oil. Once the oil is hot but not smoking add the chicken, skin side down. Sear chicken until the skin is crisp and brown, approximately 8 minutes. Remove chicken to a plate and set aside.
- Turn the heat off and allow skillet to cool for 1 minute. Return the heat to medium-low and add the onion and carrots. Saute until the onion is tender and translucent, 5 minutes, and then add the garlic and red pepper flakes. Saute until fragrant, approximately 30 seconds, before pouring in the apple cider. Bring to a simmer and allow the apple cider to reduce for 2-3 minutes, using a wooden spoon to scrape up any brown bits from the bottom of the pan.
- Once reduced, return the chicken to the pan, skin side up, and transfer the skillet to the oven. Roast for 30-35 minutes.
- Remove from the oven and transfer the chicken to a plate. Tent with foil. Bring the remaining sauce to a simmer and taste for seasoning. Add salt and pepper as needed. Reduce for 2-3 minutes and pour in any juices collected from the chicken. Whisk in butter and cook for a final 2-3 minutes until the sauce is glossy and has thickened. Remove from the heat.
- Plate the chicken and carrots, spooning the sauce over top. Garnish with pea shoots and serve.

Pea Salad

Recipe courtesy of [Ronni Lundy](#)

Serves 4

- ½ cup heavy cream
- ½ tsp apple cider vinegar
- ¼ tsp honey
- 2 cups fresh peas (reserve husks for gimlet recipe)
- ½ cup thinly sliced radish
- ¼ cup minced green onions
- salt
- freshly ground black pepper

Directions:

- Add the cream, vinegar, honey and a few pinches of salt to a ball jar. Screw on the lid and shake the dressing vigorously for 1 minute. Allow to sit at room temperature for 1 hour.
- Fill a medium pot with water and bring to a boil. Add the peas and cook for 1 minute until just barely tender. Drain and rinse immediately under cold water. Pat dry with paper towels.

- Toss the peas with the radish and green onions. Add the dressing along several turns of black pepper and a couple additional pinches of salt. Toss together and chill for at least 30 minutes before serving.

Pea Husk Gimlet

Serves 2

- 2.5 cups chopped pea husks, divided
- ½ cup sugar
- 1 cup water
- 4 ounces gin
- ¼ cup freshly squeezed lime juice
- ice

Directions:

- Combine the chopped pea husks, sugar and water in a small sauce pot. Bring to a boil and stir, removing from the heat as soon as the sugar has fully dissolved. Set aside and cool to room temperature before using.
- Fill a cocktail shaker with ½ cup remaining pea husks and ice. Add gin, 4 ounces of the pea husk simple syrup and lime juice. Shake vigorously and strain into two coupe glasses. Garnish with pea shoots and serve immediately.

Apple Stack Cake Cobbler

Recipe courtesy of [The Hindman Settlement School](#)

Serves 8

Apple Filling

- 4 cups dried apples
- 4 cups apple cider
- 2 tsp cinnamon
- ⅛ tsp nutmeg
- 1 tbs freshly squeezed lemon juice
- ⅓ c. sugar
- Pinch of salt
- 2 cups, peeled, chopped fresh apples such as macintosh, fuji, honeycrisp or granny smith

Cobbler Batter

- ½ cup dark brown sugar
- ½ cup light brown sugar
- 1 egg at room temperature
- ¼ cup sorghum
- 1.5 tsp vanilla extract
- ½ cup + 2 tbs cake flour

- 1.5 tbs baking powder
- ¼ tsp baking soda
- 2 ¼ tsp cinnamon
- ½ tsp ground ginger
- ½ tsp ground cardamom
- ¼ tsp ground cloves
- ¼ tsp salt
- 6 tbs unsalted butter, melted
- ⅓ cup buttermilk

Directions:

- Combine the first 7 apple filling ingredients in a large saucepan and bring to a boil over high heat. Reduce heat and simmer 25 minutes over medium-low heat. Stir occasionally and mash down apples with a potato masher or the back of a wooden spoon.
- Add the chopped fresh apples and stir to combine. Continue cooking for 25 minutes more, stirring and mashing to desired texture. If too much liquid is absorbed and apples are dry, add an additional cup of cider or water. Remove from heat and set aside to cool.
- Preheat the oven to 350°. While the apples are cooling make the cobbler batter. Add the following to the bowl of a stand mixer: dark brown sugar, light brown sugar, egg, sorghum and vanilla extract. Using the paddle attachment, mix at medium speed until well combined and smooth, about 6 minutes.
- In a separate bowl, whisk together the cake flour, baking powder, baking soda, cinnamon, ginger, cardamom, cloves and salt.
- With the stand mixer on low speed, add the dry ingredients to the wet ingredients in two additions, mixing until just combined.
- Add the buttermilk to the melted butter and slowly pour it into the mixer. Wipe down the sides of the mixer bowl and stir to make sure the cobbler batter is smooth and well blended.
- Divide apple filling into mini cast iron skillet for individual servings or into a greased cake pan for one large cobbler. Pour the cobbler batter over the apples. Bake for 25 minutes. Check batter for doneness, baking in additional 5 minute intervals until set in the center. Serve with powdered sugar and vanilla ice cream.