

## Old-Fashioned Apple Crisp

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This recipe is available for a limited time only. **Why?**



### Recipe Summary

**Difficulty:** Easy

**Prep Time:** 20 minutes

**Cook Time:** 1 hour

**Yield:** 10 servings

**User Rating:** ★★★★★

5 pounds McIntosh or Macoun apples  
Grated zest of 1 orange  
Grated zest of 1 lemon  
2 tablespoons freshly squeezed orange juice  
2 tablespoons freshly squeezed lemon juice  
1/2 cup granulated sugar  
2 teaspoons ground cinnamon  
1 teaspoon ground nutmeg

For the topping:

1 1/2 cups flour  
3/4 cup granulated sugar  
3/4 cup light brown sugar, packed  
1/2 teaspoon kosher salt  
1 cup oatmeal  
1/2 pound cold unsalted butter, diced

Preheat the oven to 350 degrees F. Butter a 9 by 14 by 2-inch oval baking dish.

Peel, core, and cut the apples into large wedges. Combine the apples with the zests, juices, sugar, and spices. Pour into the dish.

To make the topping, combine the flour, sugars, salt, oatmeal, and cold butter in the bowl of an electric mixer fitted with the paddle attachment. Mix on low speed until the mixture is crumbly and the butter is the size of peas. Scatter evenly over the apples.

Place the crisp on a sheet pan and bake for 1 hour until the top is brown and the apples are bubbly. Serve warm.

Episode#: IG1B16

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## Stracoto with Porcini Mushrooms

Recipe courtesy Giada De Laurentiis



### Recipe Summary

**Difficulty:** Easy

**Prep Time:** 15 minutes

**Inactive Prep Time:** 15 minutes

**Cook Time:** 3 hours 25 minutes

**Yield:** 6 to 8 servings

**User Rating:** ★★★★★

1 (4-pound) boneless beef chuck roast  
Salt and freshly ground black pepper  
3 tablespoons olive oil  
2 onions, sliced  
6 garlic cloves, coarsely chopped  
1 cup dry red wine  
1 3/4 cups canned beef broth  
1/2-ounce dried porcini mushrooms  
1 large sprig fresh rosemary, plus extra for garnish

Preheat the oven to 350 degrees F.

Pat the beef dry with paper towels. Sprinkle the beef generously with salt and pepper. Heat 2 tablespoons olive oil in a heavy 6-quart roasting pan over medium-high heat. Add the beef and cook until brown on all sides, about 15 minutes total cooking time. Transfer the beef to a bowl. Add remaining tablespoon oil to the pan, add the onions and saute until tender, scraping up the brown bits on the bottom of the pot, about 5 minutes. Add the garlic and saute 1 minute. Add the wine and boil 1 minute. Stir in the broth and mushrooms. Return the beef to the pan. Bring the liquids to a boil. Cover and transfer to the oven. Braise until the beef is fork-tender, turning the beef over halfway through cooking, about 3 hours.

Transfer the beef to a cutting board. Tent the beef with foil and let stand 15 minutes. Meanwhile, spoon any excess fat off the top of the pan juices. Transfer the pan juices and vegetables to a blender and puree until smooth. Combine the sauce and rosemary sprig in heavy medium saucepan. Bring to a boil. Season the sauce, to taste, with salt and pepper.

Cut the beef across the grain into 1/2-inch-thick slices. Arrange the sliced beef on a platter and garnish with rosemary. Spoon the sauce over and serve, passing the remaining sauce in a sauce boat.

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