

Roasted apple, bacon,
and frisée salad

1. Preheat oven to 400°. In a small bowl, combine apples, olive oil, syrup, salt, and pepper. Toss to coat, then transfer apple slices to a nonstick baking sheet and bake for 15 minutes. Stir, then continue to cook until golden brown and tender, 10 to 15 minutes more. Set aside.

2. Meanwhile, in a small bowl, combine shallots and vinegar. Set aside.

3. In a heavy frying pan over medium heat, cook bacon until crisp and brown, about 7 minutes; drain on paper towels. Pour off all but 3 tbsp. of the accumulated bacon fat and return pan to low heat. Remove shallots from vinegar, reserving shallots, and add vinegar to hot bacon fat, whisking until dressing is emulsified.

4. Arrange frisée in a bowl and add apples, bacon pieces, and shallots. Pour warm dressing over greens and toss to coat. Serve immediately.

PER SERVING 163 CAL., 63% (99 CAL.) FROM FAT; 2.9 G PROTEIN; 11 G FAT (3.2 G SAT.); 14 G CARBO (1.6 G FIBER); 356 MG SODIUM; 11 MG CHOL.

Apple-crisp baked apples

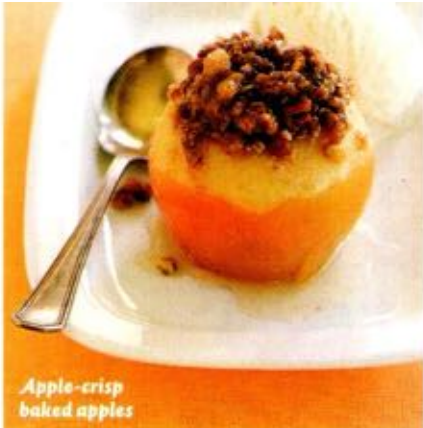
We recommend using Pink Lady or Jazz (a popular new hybrid) apples, which tend to retain their color and shape better during baking.

PREP AND COOK TIME 1 hour, 15 minutes

MAKES 6 servings

NOTES You can substitute $\frac{1}{3}$ cup golden raisins for the walnuts if you like. ✂

$\frac{1}{4}$ cup walnuts, chopped medium fine



Apple-crisp
baked apples

$\frac{1}{4}$ tsp. salt

$\frac{1}{4}$ tsp. cinnamon

$\frac{1}{4}$ tsp. ground cardamom

$\frac{1}{4}$ cup rolled oats

4 tbsp. cold butter, cut into small cubes

6 medium Pink Lady or Jazz apples,
or other firm baking variety

$1\frac{1}{2}$ cups apple cider

1. Preheat oven to 350°. In a small bowl combine walnuts, pecans, sugar, salt, cinnamon, cardamom, and oats. Add butter cubes and toss to combine.

2. Peel the top third of each apple and, using a melon baller, scoop out the stem and enough of the core so that the walls of the apple are about $\frac{1}{2}$ in. thick. Take care, however, not to break through the bottom of the apple, or the filling will leak out when baking. Make the hole a bit wider at the top.

3. Using a small spoon or your fingers, generously stuff each apple; mound extra filling on top.

4. Put the filled apples in a 2-qt. baking dish. Pour cider into the pan around the apples, cover the dish with foil, and bake 45 minutes. Remove foil and bake, basting every 15 minutes, for an additional 30 to 45 minutes, until apples are easily pierced with a sharp knife (they may split open a bit at the bottom). Serve apples drizzled with the sauce from the pan and with a scoop of vanilla ice cream alongside.