



BAHEN

FARMHOUSE WEEKENDS



GIBBS SMITH



Farmhouse Weekends

Menus for Relaxing Country Meals All Year Long

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Apricot & Sage Pork Tenderloin

Pork tenderloin is one of those main courses I forget exists, and then I make it and can't believe it isn't on the menu every single week. It is supremely easy to make: this recipe calls for a quick sear in a skillet then a quick oven-roast. And the pan sauce, with flavors of apricot, mustard, and sage, is tangy and sweet, and makes this entrée weekend worthy. Serves 6 to 8

2 (1- to 1½-pound each)
pork tenderloins
1 teaspoon kosher salt
Freshly ground black pepper
Extra virgin olive oil
¼ cup finely chopped shallots
1 cup chicken broth
6 fresh sage leaves
¼ cup apricot preserves
¼ cup apple cider vinegar
1 tablespoon stone-
ground Dijon mustard
1 tablespoon butter

1. Preheat oven to 400°F.
2. Pat the tenderloins dry with paper towels, and season all over with salt and pepper. Heat 2 tablespoons olive oil in a large skillet over medium-high heat until shimmering. Add the tenderloins and cook without moving until brown on the bottom, 3–5 minutes. Turn the tenderloins over and continue cooking 2–3 more minutes until the other side is browned. Turn both tenderloins on their sides (I prop them up against each other), to allow the sides that are still white to brown; flip and repeat with the remaining side.
3. Remove the skillet from heat, transfer the tenderloins to a rimmed baking sheet, and roast until the pork reaches an internal temperature of 150°F, anywhere from 10–20 minutes depending on the size of



Summer Fruit Cobbler

To me, warm desserts filled with sweet fruit are just about perfection. This is my favorite cobbler recipe in the whole world for lots of reasons: it is ridiculously easy to make; you can use all different kinds of fruit and get amazing results; and most importantly, it tastes heavenly. **Serves 8 to 12**

8 cups fresh fruit (blackberries, raspberries, blueberries, cherries (halved and pitted), diced peaches, diced rhubarb, chopped strawberries, etc.)
2 tablespoons fresh lemon juice
2 cups granulated sugar
2 cups all-purpose flour
2 eggs
12 tablespoons (1½ sticks) butter, melted
Sweetened whipped cream or ice cream for serving

1. Preheat oven to 375°F. Lightly spray a 9 x 13-inch baking pan with non-stick cooking spray.
2. Spread fruit evenly in pan and sprinkle with lemon juice.
3. In a medium bowl, combine sugar, flour, and egg until crumbly. Spread mixture evenly over the top of the berries. Drizzle melted butter evenly over the top of the crumble mixture.
4. Bake for 40–45 minutes, until the topping is golden and bubbly. Serve warm with sweetened whipped cream or ice cream.

Notes

1. You can use any mix of fruit you like. We've made this dozens of times over the years and with dozens of different combinations,

and every single one of them has been delicious.

2. You can easily cut the recipe in half and bake it in an 8-inch square baking dish for the same amount of time.

3. In the winter and early spring, we use frozen fruit instead of fresh fruit, and it turns out exactly the same. Just increase the baking time until the top is golden.



Fall Harvest Salad with Fresh Cranberry Vinaigrette

I love a good green salad no matter what time of year it is, especially when it makes use of the bounty of the season. In the fall, that means orchard fruits like apples and pears, cool weather-loving lettuces, and crunchy nuts. This autumnal salad is colorful and flavorful, with a tart, homemade vinaigrette that is an arresting shade of magenta thanks to fresh cranberries. You can make it all season long, even into the early winter months when fresh cranberries are easy to find. I'm forever indebted to my friend Amy for sharing this recipe with me years ago. Serves 8 to 10

For the dressing

- 1 cup fresh cranberries
- 1/2 cup granulated sugar
- 1/2 cup apple cider vinegar
- 1/4 cup frozen apple juice concentrate, thawed
- 1 teaspoon salt
- 1 teaspoon ground mustard powder
- 1 teaspoon grated onion
- 1 cup vegetable oil

For the salad

- 1 (10-ounce) package mixed salad greens
- 1 small red apple, diced
- 1 small green or yellow pear, diced
- 1 cup freshly shredded Parmesan cheese
- 1/2 cup fresh pomegranate arils
- 1/4 cup slivered almonds, toasted
- 1/4 cup chopped pecans, toasted



1. In a food processor or blender, combine all the dressing ingredients except the oil. Process until smooth. With the machine running, add oil in a steady stream until the dressing is bright pink and creamy. Pour the dressing into a pretty, pour-friendly container and refrigerate until ready to serve.

2. To assemble the salad, combine all ingredients in a large bowl. Toss and serve with the dressing on the side.

Note

You can toss roasted winter squash on top of this salad to make it extra hearty!

Farmstand Apple Cider Donut Holes

Picking apples in the fall is one of my favorite seasonal activities. We have lots of apple trees in our yard now, but before we had our own apples, we loved going to local orchards to stock up on our favorite varieties for pressing cider, making pies, and eating fresh. And the best part of visiting a local orchard is the fresh, hot, homemade apple cider donuts! Since we just pick our own apples now, we have to make our own apple cider donuts. This recipe is a perfect one to make at home. The batter mixes up quickly with easy-to-find ingredients, and you just scoop and drop to make deliciously spiced, apple-flavored donut holes.

Makes about 42 donut holes

Canola or peanut oil (or your favorite type of frying oil)

2¹/₄ cups all-purpose flour

1/2 cup granulated sugar

1/4 cup brown sugar

1¹/₂ teaspoons baking powder

1/2 teaspoon baking soda

1/2 teaspoon salt

1/2 teaspoon cinnamon

1/2 teaspoon nutmeg

1/4 teaspoon ground cloves

2 eggs

1/2 cup unsweetened applesauce

1/2 cup sour cream

1/4 cup apple juice concentrate, thawed

2 tablespoons butter, melted and cooled

1/2 teaspoon vanilla extract

Cinnamon sugar (1 cup sugar plus 1 tablespoon cinnamon)

continued



(Almost) No-Bake Meyer Lemon Cream Tart

*Lemon curd is so luxurious that it surely must be hard to make, right? It's actually a breeze to whip up; it can be done start to finish in less than 20 minutes. After you make your first batch, I think you'll start looking for more and more excuses to make it. In the late winter months when beautifully floral Meyer lemons are in season, this tart is an exceptional use of Meyer lemon curd. Bonus points for a simple press-in crust and a four-ingredient filling! **Serves 8***

For the crust

- 1 1/4 cups all-purpose flour
- 1/2 cup powdered sugar
- 1/4 teaspoon salt
- 1/2 cup butter, softened

For the Meyer lemon curd

- 3 egg yolks
- 1 whole egg
- 1/2 cup granulated sugar
- 1/3 cup fresh Meyer lemon juice (from about 3 large Meyer lemons)
- 2 tablespoons Meyer lemon zest
- A pinch of salt
- 2 tablespoons butter, cut into chunks

For the cream cheese layer

- 1/2 cup heavy whipping cream
- 1/3 cup granulated sugar
- 8 ounces cream cheese, room temperature and cut into chunks
- 1/2 teaspoon vanilla extract
- Lightly sweetened whipped cream for serving

continued

