

APPLE



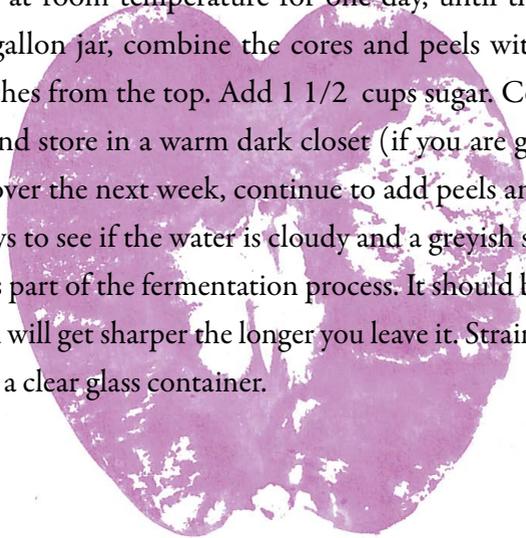
SCRAPS

Apple Scrap Vinegar

You will need:

6 or more apples

This is a quick and easy starter version. Leave the cores and peels on a covered plate at room temperature for one day, until they start to turn brown. In a gallon jar, combine the cores and peels with enough water to reach 2 inches from the top. Add 1 1/2 cups sugar. Cover the jar with cheesecloth and store in a warm dark closet (if you are going to be using more apples over the next week, continue to add peels and cores). Check after a few days to see if the water is cloudy and a greyish scum has formed on top. This is part of the fermentation process. It should be ready in about 4-6 weeks and will get sharper the longer you leave it. Strain and store in the refrigerator in a clear glass container.



Apple Scrap Stock

You can use this stock as a base syrup for jellies and drinks. Collect the apple cores over time and keep them in the freezer. You can use the apple pulp left over for the next page's recipe.

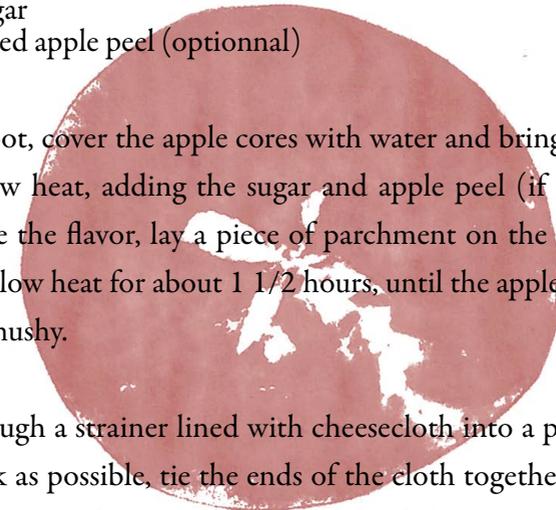
You will need:

20 or more apple cores
3/4 cup sugar
1/2 cup dried apple peel (optional)

In a large pot, cover the apple cores with water and bring to simmer over medium-low heat, adding the sugar and apple peel (if using). (Tip: to concentrate the flavor, lay a piece of parchment on the water's surface). Cook over low heat for about 1 1/2 hours, until the apple cores are falling apart and mushy.

Strain through a strainer lined with cheesecloth into a pot. To extract as much stock as possible, tie the ends of the cloth together over a wooden spoon and suspend it over the pot. Place the entire contraption in the refrigerator overnight for the liquid to drip into the bowl.

The next morning, press down on the solids to extract more juices. You should have 1 1/2 cups fragrant pink stock. Open up the cheesecloth and find the thickened apple pulp. Remove the seeds and woody bits.



Apple Scrap Cake

You will need:

1/2 cup (1 stick) unsalted butter softened
1 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
1 1/4 cups pulp from Apple Scrap Stock (page before)
2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1 teaspoon salt

Preheat the oven to 180°C. Cream the butter and sugar in a large bowl until smooth. Add the eggs and vanilla, followed by the apple scrap pulp. Sift the flour, baking powder, baking soda, cinnamon, ginger and salt together in a medium bowl. In batches, mix the dry ingredients into the batter. Transfer the batter to an 8-inch round cake pan. Bake for 30 to 40 minutes, until the cake is golden brown. Let cool.

Serves 9-10

Recipes from *Scraps, Wilts and Weeds* by Mads Refslund and Tama Matsuoka
More recipes on our website: www.deveron-projects.com/town-garden