

FOGGY RIDGE

CIDER

Wine Enthusiast Recipe pairs with Pippin Gold

Lovely recipe from our buddy, Chef Harrison Keevil. He recommends pairing these delicious donughts with Pippin Gold Cider.



THE **ENTH** DEGREE / RECIPE OF THE MONTH

American As APPLE FRY

Apple butter and sugar fried dough—two American staples since before the Revolution—come together in this mouthwatering mash up from Chef Harrison Keevil of Brookville Restaurant in Charlottesville, Virginia. Best part: It takes 10 minutes to make a dozen of these fall fritters. Take that NYC, with your four-hour Cronut line. —*Alexis Korman*

APPLE BUTTER DOUGHNUTS

2 cups all-purpose flour
½ cup sugar
2 teaspoons salt
1 tablespoon baking powder
3 eggs
½ cup milk
Cinnamon and sugar, to taste
2 cups apple butter

Mix the flour, sugar, salt and baking powder together in a bowl. Combine the eggs and milk in a separate bowl, then combine together the two bowls to create batter.

Using a 1½-tablespoons ice cream scoop, ball and fry the batter in a 325°F fryer and cook for 4 minutes on each side. No fryer? Then fill a pot one-quarter full with vegetable oil and place over medium heat to fry.

Once fried, place the doughnuts on paper towels to absorb excess oil and season with cinnamon and sugar. Using a squeeze bottle or baster insert apple butter into the center of each doughnut. Serves 4.



PAIR IT: Chef Keevil suggests Virginia's unique Foggy Ridge Pippin Gold Cider to pair with the apple-filled doughnuts. "It's a hard cider fortified with apple brandy from Laird & Company, the country's oldest distiller," says Keevil. "Hey, I love to pair apples with apples!"



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