



Apple Tart

with New Mexico Farmers Market Apples

Makes 4–6 servings ~ \$4.50 (\$.75 per serving for 6)

Ingredients

- 2 apples, peeled, cored and sliced very thin
- 2 5 x 5" puff pastry squares
- 2 Tablespoons sugar
- 2 Tablespoons apricot jam

Directions

1. Remove 2 sheets of frozen puff pastry from the package. Allow to thaw on the counter for 5 minutes. Preheat oven to 385 degrees. Prepare your apples.
 2. Lightly sprinkle counter with sugar and roll puff pastry into a thinner and larger square or rectangles. Lightly sprinkle the rolling pin with sugar if the pastry sticks to it. You may have to turn the pastry over to get the desired size when rolling.
 3. Place pastry on a parchment lined baking pan, lightly dusted with sugar. Prick holes into the pastry leaving a 1/4 to 1/2 inch border. Layer apple slices on top.
 4. Bake for 20 – 25 minutes on the center rack. Remove and transfer to a rack to cool.
 5. Heat the apricot jam until liquid. Microwave for 20 seconds. Gently brush or dab on the tarts.
- Cool and serve.

Notes:

- I buy my puff pastry at Ziggy's Market in Santa Fe. They come in packages of 10 and I always have a package in the freezer.
- Exchange apples for sliced, unpeeled pears and freshly grated ginger. Make sure to put the ginger underneath the pears.
- Very good with ice cream or fresh yogurt.
- You also can make savory tarts this way...paper thin slices of zucchini, sautéed onion, tomato and thyme leaves. Serve with a salad for a wonderful meal.
- This puff pastry is vegan.

Recipe courtesy of Tracy Pikhart Ritter.

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