

**San-Dar's**  
**Cashew Nut Dressing**  
Serves 6-8

**Preheat oven to 350 degrees**

7 cups bread cubes (preferably a day or two old, allow to dry)

4 cups rich chicken broth

1/8 tsp pepper

3/4 tsp ground sage

Egg shade (yellow food coloring) enough to give rich yellow look

3/4 cup milk

1 whole eggs

1/4 cup chopped cashews

1/8 cup cashews

3/4 tsp onion flakes

2 tbsp melted butter

1/4 cup whole and/or chopped cashews

Paprika just for a little color

Place the bread cubes in a large bowl. In a large saucepan, boil together the chicken broth, pepper and sage for approximately 10 minutes. Pour boiled broth over the bread cubes, mix slightly and cover with clean damp towel. Let sit to cool. When the mixture is cool, add the milk, egg, cashews, and onion flakes. Mix very thoroughly and spread evenly in a 9 x 9-inch casserole dish. Sprinkle the dressing on top with whole cashews, paprika and butter. Bake for about 30 minutes until the top is well browned and it is moist but not wet.

## San-Dar's Dutch Apple Dessert

Makes two Desserts

8 apples

½ cup sugar

1tsp cinnamon

½ tsp nutmeg

1 cup plus 3 tbsp flour, separated

1 cup heavy cream

2 cups brown sugar, separated

3 tbsp butter

½ cup pecan halves

Preheat oven to 375 degrees

Wash, pare and slice the apples into mixing bowl, and add sugar, cinnamon, nutmeg, 3 tablespoons flour, heavy cream and 1 cup brown sugar. Mix well and pour into two 10-inch round baking dishes. Mix the remaining brown sugar, butter and flour together until it's the consistency of pie dough, and sprinkle evenly over the apple filling. Garnish the desserts with the pecan halves. Bake for 10 minutes at 375 degrees, then reduce oven temperature to 350 degrees and bake for another 40 minutes, until apples are tender.