

## Fall Inspired Recipes

Written by written by Elizabeth O'Malley

Monday, 25 October 2010 14:00 - Last Updated Monday, 25 October 2010 15:55

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**Are you sick of eating traditional Halloween Candy and looking for something tasty to eat while little ghosts ring your doorbell? Try these yummy fall friendly recipes this all Hallows Eve brought to you by some of our favorite Valley restaurants.**

Apple Cider and Anjou Pear Smoothie from the Boulders Resort & Golden Door Spa in Carefree:



### INGREDIENTS:

½ C of mulled apple cider

1 each Anjou pear

2 C of yogurt, plain

½ C of ice cubes

2 T of agave nectar

1 each lemon juice

Combine all ingredients into a blender

Blend on high until smooth

Serve

For more information regarding this recipe or their restaurants call 480.488.9009 or visit [www.theboulders.com](http://www.theboulders.com).

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Pumpkin Bread Pudding from Wildfish Seafood Grille at the Scottsdale Waterfront in Scottsdale:



Yields: 1 ea. 13 x 9 Baking Dish

### INGREDIENTS:

1 qt heavy cream

1 lb. pumpkin puree

12 each eggs

1 ½ lbs. sugar

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1 oz. vanilla

1 gallon of French 1 inch bread cubes

4 oz. of pumpkin seeds toasted

### PREPARATION:

Heat cream to a boil

Mix together pumpkin puree, vanilla, eggs and sugar

Toss in bread, carefully to coat, allow to sit in a warm place for 15 minutes

Fill buttered 8 oz. ramekins with mixture

Bake at 325 until set (approximately 20 minutes)

Remove from ramekins into serving plates

Serve with ice cream, whipped cream, and powdered sugar

Top with toasted pumpkin seeds

For more information on this recipe or others please visit [www.wildfishseafoodgrille.com](http://www.wildfishseafoodgrille.com) or call 480.994.4040.

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Chocolate Pear Torte from Latilla Restaurant at the Boulders Resort and Golden Door Spa in Carefree:



### INGREDIENTS:

1 8 Inch Tart Shell Pre Baked

2 C Heavy Cream

6 Egg Yolks

3 oz Sugar

12 oz of Milk Chocolate

Canned Baby Pears

Honey as needed

Place cream, sugar, yolks, in a saucepot and whisk until combined.

Place over medium heat stirring constantly until it reaches a consistency that coats the back of a spoon

Remove from heat

Heat milk chocolate in saucepan until it reaches a liquid consistency

Strain chocolate into the tart shell

Strain cream, sugar and yolk mixture into tart shell on top of chocolate mixture

Allow mixtures to set for 3-4 hours.

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Once set, slice the pears arrange on top

Stripe with melted chocolate and honey

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Butternut Squash Soup from the J&G Steakhouse at the Phoenician Resort and Spa in Scottsdale.



Soup:

2 lb. butternut squash, peeled and cut into chunks

4 C Chicken Stock v 1 1/4 C sour cream, crème fraîche, or heavy cream

2 T butter

Salt and freshly ground black pepper

1/4 tsp cayenne, or to taste

Combine the squash and stock in a saucepan and bring to a boil over high heat. Turn the heat to medium and simmer for about 20 minutes, or until the squash is very tender.

Cool a bit for safety's sake, then purée the mixture in a blender

Return the purée to the saucepan and turn the heat to medium-low. Stir in the sour cream or crème fraîche, along with the butter, some salt and pepper, and the cayenne. Cook, stirring, until heated through (do not boil), then taste and more seasoning if necessary. Keep warm over low heat.

To Serve:

½ Butternut Squash peeled, diced cooked in butter, water, salt and pepper

1 C wild Mushrooms cleaned and washed

1 tsp. Shallot chopped

2 tsp. Butter

Chives, diced

Saute the mushrooms with shallots in butter. Warm soup while whisking. When soup comes to boil pour in bowl and garnish with the diced Squash, Mushrooms and the chives.

For more information on this soup visit [jgsteakhousescottsdale.com](http://jgsteakhousescottsdale.com).