

GLASS FARM GREENS

*favorite fall  
recipes*





# Meet your Farmers

I love the change of seasons - don't you?  
In fact, Fall is my favorite time of year. On the farm, it means  
a little slower pace and a chance to reconnect with friends  
and family.

Hi! I'm Jenny and this is my wonderful family.  
We offer high quality, hand-picked vegetables from our  
farm located in Harvard, Illinois.

At Glass Farm Greens, we recognize how busy you are and want to  
help you get back to the dinner table. We hope that you  
will enjoy these delicious recipes chosen just  
for you.

# Creamy Chicken Noodle Soup

This recipe works great with leftover Thanksgiving turkey in place of the chicken.

## ***Ingredients:***

- ***2 quarts water***
- ***8 chicken bouillon cubes***
- ***6 1/2 cups uncooked wide egg noodles***
- ***2 cans (10 3/4 ounce each) condensed cream of chicken soup, undiluted***
- ***3 cups cubed cooked chicken***
- ***1 cup (8 ounces) sour cream***

## ***Steps:***

- In a large saucepan, bring water and bouillon to a boil. Add noodles; cook, uncovered, until tender, about 10 minutes. Do not drain. Add soup and chicken; heat through. Remove from heat and stir in sour cream.  
Serves 10 - 12.

# Baked Apple Pancake

Try this breakfast recipe for dinner some night!

## ***Ingredients:***

- *4 eggs - beaten*
- *1/2 cup half & half*
- *1 cup milk*
- *1/2 tsp. salt*
- *9 Tblspn. sugar*
- *4 tart apples, pared, cored & sliced*
- *2 cups flour*
- *3 Tblspn. butter*
- *3 tsp. cinnamon*
- *1 Tblspn. brown sugar*

## ***Steps:***

- To eggs, add half & half, milk, salt, and 2 Tblspn sugar and beat well. Add flour and beat to form a batter. Generously butter a 9"x 13" baking pan. Spread 2 Tblspn. sugar in bottom of pan and arrange apple slices on top. Combine remaining sugar, cinnamon, and brown sugar. Sprinkle over apples and dot with butter. Pour pancake batter over the apples. Bake 30 minutes at 375° until top of pancake is golden and set. Serves 10.

# Creamy Crouton Chicken

I received this recipe at my bridal shower more than three decades ago. It's still one of our favorites.

## ***Ingredients:***

- *4 skinned chicken breast*
- *American cheese*
- *1 can cream of chicken soup*
- *1/4 cup water*
- *2 cups herb seasoned croutons*
- *1/4 cup melted butter*

## ***Steps:***

- Arrange chicken in a shallow 3 quart baking dish. Place a slice of cheese over each chicken piece. Combine the soup and water and spread over chicken. Coarsely crush croutons and sprinkle over top and drizzle with butter. Bake uncovered for 1 1/2 hours at 350°.

# French Apple Pie

This recipe uses one deep dish pie crust. Store bought or make your own - I've done both.

## ***Ingredients:***

- *For pie filling:*
- *6- 8 cups peeled, cored, and sliced apples*
- *1/2 cup sugar*
- *1 teaspoon cinnamon*
- *For topping:*
- *1/2 cup light brown sugar*
- *1/2 cup butter*
- *1 cup flour*

## ***Steps:***

In a large bowl, combine apples, sugar, and cinnamon. Pour into prepared pie crust.

Combine topping ingredients in a separate bowl. Sprinkle on top of apple pie filling.

Bake at 375° for about an hour.

# No Rise Pizza Dough

Who doesn't love pizza night! This is an easy dough - just add your own toppings.

## ***Ingredients:***

- *2 1/4 tsp. active dry yeast*
- *1 cup warm water*
- *2 cups flour*
- *1/2 tsp. salt*
- *2 Tblspn. olive oil*
- *1/4 tsp. garlic and onion powder*

## ***Steps:***

- Preheat oven to 425°. Mix together yeast and water in a large bowl and let stand for 5 minutes (it will turn bubbly). Mix in the flour, salt, and olive oil into the dough until combined. Add in the garlic and onion powder and mix to combine. Lightly flour your countertop and dump dough onto it. Knead by hand for about 3 minutes until dough holds together adding a bit of flour if it is too sticky. Form into pizza shape and top with your favorite toppings. Bake until golden brown.



# We'd love to meet you!

*If you're looking for a farmer to supply you with your real food ingredients, then visit our farm for your vegetables, fruits, and herbs.*

**The Farm Stand at Glass Farm Greens**

**Fall/Winter hours:**

Saturday 11:00 - 2:00

**Winter Farmers' Market Location:**

Huntley Indoor Farmers' Market  
located in the American Legion Hall,  
11712 Coral St., Huntley

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Held the first Saturday of each month  
November - May 9:00 - 1:00