

**bigLITTLE****Apples with Walnut Pesto & Mushroom Chips**

Yield: about 40 pieces

ingredients

- 2 crispy apples (we especially like Summer Crisps and Crispins)
- 1 lemon, halved
- Walnut Pesto, for serving
- Mushroom Chips, for serving

preparation

Cut each apple into 4 pieces, discarding the cores. Cut each piece into ¼"-thick slices. Rub each slice with lemon to avoid browning. Top each apple with a small scoop of walnut pesto and garnish with a mushroom chip or two.

GOOP



bigLITTLE **Walnut Pesto**

Yield: about a cup

ingredients

- 1 cup toasted walnuts
- 1 tablespoon honey
- ¼ cup + 1 tablespoon extra virgin olive oil
- kosher salt
- freshly ground black pepper

preparation

Pulse walnuts and honey in a food processor, just until the walnuts are roughly chopped. Slowly drizzle in the oil while pulsing making sure you pulse and do not leave the processor on or the nuts will turn into nut butter instead of a pesto. Season to taste with salt and pepper.



bigLITTLE

Mushroom Chips

Yield: enough for 40 apple slices + a nice snack for the cook

ingredients

- 2 cups safflower or vegetable oil
- 1 pound crimini mushrooms (baby Portobello mushrooms), sliced as thinly as possible (preferably on a mandolin)
- kosher salt
- freshly ground black pepper

preparation

Line a baking sheet with paper towels.

Heat the oil in a medium, shallow saucepan over medium heat until the oil is hot but not smoking. Add mushrooms in batches (don't overcrowd the pan) and cook for about 4 minutes or until they begin to develop a nice golden brown color. Remove the mushrooms from the oil and put them in a large mixing bowl, toss with a pinch salt and a few grinds of pepper and then immediately place them on the paper-towel lined baking sheet. Continue with the rest of your mushrooms until they're all cooked and seasoned. Let them cool for at least an hour. As they sit, they dry and get increasingly crunchy (in fact these can be done ahead of time to ensure crunch factor).