



FLAVORFUL *harvest*

APPLES + DIPS





Michigan-grown apples are known to be crunchier, juicier and more flavorful. When taking a bite of any **Applewood Fresh** apple, it tastes like you just reached up and picked it from the tree. **Applewood Fresh** apple growers span over 11,000 acres of prime apple-growing land. Born with “green thumbs”, the growers are passionate about producing high-quality, flavorful apples that go above and beyond the satisfaction standards you have set.

With roots stretching back more than three generations to help establish the Michigan apple industry as a world leader, excellence remains at the core of **Applewood Fresh**.

Excellence in Quality Assurance **Applewood Fresh** is always aiming for quality at every level in the operations. From internal defect sorting to ensure only the very best apples make their way to supermarket shelves to implementing highly-automated production lines to lower the cost of apples to consumers, quality is checked from orchard to final pack.

Excellence in Safety and Security Food safety and security are top priorities at the farms and packhouses. All growers are audited through PrimusGFS™, a global food-safety initiative. Additionally, **Applewood Fresh** meets the standards to protect public health with its HACCP certification. The internal quality/food safety personnel at **Applewood Fresh** are committed to monitoring these standards in the orchards and packhouses.

Excellence in Picking and Packing **Applewood Fresh** delivers the freshest, finest, most flavorful packed apples to consumers by providing expert resources to their growers. Through expert guidance, high-quality assurance standards are maintained in the packhouses during sorting, packing and shipping.

Excellence in Traceability A sophisticated traceability and recall system enables **Applewood Fresh** to pinpoint the orchard from which any apple was harvested. This allows them to respond quickly and effectively to any potentially harmful situation.

Excellence in Sustainability The natural resources that allow the world's best apples to be delivered to consumers are respected and valued at **Applewood Fresh**. As growers continue to safeguard the environment, sustainability efforts are seen from grower to packhouses to shipping. A few initiatives include: recycling and composting organic materials, reducing and recycling water through trickle irrigation, eco-friendly packaging, integrated pest management and reducing, eliminating or mitigating fertilizers.

Excellence in Training and Education The staff at **Applewood Fresh** is trained to understand and carry out his or her role in the food safety program. Continual training and education allows for consistent execution from harvest through shipping.

Applewood Fresh strives to continue producing the apples that we love and enjoy with excellence at the forefront. Take a bite and taste for yourself the best-of-the-best apples!





We all love to experience the crunch and taste of an apple. There is nothing else like it. The only thing better than biting into a crisp and crunchy apple: having a delicious dip to dunk your slices into bite after bite!

Let's face it...dips make everything a little better. They are simple and easy-to-make. They are often made with simple ingredients and assembled with minimal work. And let's not forget that they are pretty tasty! Dips are perfect for snacking and entertaining. Plus, they elevate any charcuterie board or party tray. Warm, cold, sweet or savory — there are options for everyone!

We partnered with Applewood Fresh to bring you this eBook filled with dips that are perfectly paired with some of America's favorite apple commodities. As we all know, apple varieties range in flavor and texture just like these dips! Find the ones you love, and **ENJOY!**





Marshmallow Creme Dip
Brownie Batter Dip
Honey Ricotta Dip
Cinnamon Almond Butter Dip
Pumpkin Pie Dip
Cheese and Port Wine Dip
Bacon Cheddar Apple Dip
Classic Hummus





Marshmallow Creme Dip

Ingredients

- 1 8 oz package cream cheese
- 8 oz marshmallow creme
- 1 tsp cinnamon

Directions

1. Let cream cheese soften to room temperature.
2. With a mixer, combine cream cheese and marshmallow creme until smooth.
3. Add cinnamon and stir.
4. Refrigerate until serving.



Sweet

KIKU®
Fuji
SweetTango®
Gala
Evercrisp®
Honeycrisp
Jonagold
Gold Delicious
Red Delicious

Gingergold
Kanzi®
Rave®
Cortland
Braeburn
Jonathan
Empire
IDA Red
McIntosh
Cripps Pink

Tart

We Recommend Pairing with:

Gala



Brownie Batter Dip

Ingredients

- 1 block (8 oz) cream cheese, softened
- ¼ cup salted butter, softened
- 2 ½ cups powdered sugar
- 2 Tbs milk
- 5 Tbs cocoa powder
- 2 Tbs brown sugar
- 1 tsp vanilla extract
- Chocolate chips for garnish optional

Directions

1. In a large bowl, beat together cream cheese and butter, until light and fluffy (appx. 1–2 minutes.)
2. Slowly beat in the powdered sugar and milk, until creamy. Add cocoa powder, brown sugar and vanilla. Beat until creamy and smooth (or until it reaches your desired consistency). You can add 1 more Tbs of milk, if needed.



We Recommend Pairing with:

Fuji

Sweet

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Honey Ricotta Dip

Ingredients

- 8 oz reduced-fat cream cheese, softened to room temperature
- 8 oz part-skim ricotta at room temperature
- 3 Tbs honey
- Pinch Sea salt
- ¼ cup shelled, roasted, and salted pistachios, chopped

Directions

1. In a large mixing bowl, beat together the cream cheese, ricotta, 2 Tbs honey, and salt until smooth. Taste and add additional salt or honey as desired.
2. Transfer to a serving dish and smooth the top. Sprinkle with pistachios and drizzle with remaining 1 Tbs honey. Serve immediately or refrigerate until ready to serve.



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We Recommend Pairing with:





Cinnamon Almond Butter Dip

Ingredients

- ¼ cup almond butter
- ¾ cup powdered sugar, sifted
- 2 Tbs almond milk
- ½ tsp cinnamon
- ½ tsp vanilla extract

Directions

1. Place the almond butter, 2 Tbs of almond milk, vanilla, and cinnamon in a bowl. Mix on medium speed until smooth.
2. Add the powdered sugar and mix on medium speed to combine. If the mixture seems to thick or dry, add the other Tbs of almond milk.
3. Store leftover dip in the refrigerator.



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Pumpkin Pie Dip

Ingredients

- 15 oz can pumpkin
- 12 oz Greek yogurt (vanilla or apple cinnamon)
- $\frac{3}{4}$ Tbs Pumpkin Pie Spice
- $\frac{1}{4}$ Tbs cinnamon

Directions

1. Mix the Greek yogurt, pumpkin, pumpkin pie spice and cinnamon until well blended.
2. Chill for 2-3 hours before serving.



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We Recommend Pairing with: *SweetTango*



Cheese and Port Wine Dip

Ingredients

- ½ lb shredded sharp cheddar cheese
- ½ cup sour cream
- ¼ cup port wine

Directions

1. Beat the cheddar cheese, sour cream, and port wine together until smooth.
2. Place mixture in a sealed container.
3. Refrigerate until ready to serve.



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We Recommend Pairing with:





Bacon Cheddar Apple Dip

Ingredients

- 1 package (8 oz) cream cheese
- 1 container (6 oz) Greek yogurt
- 2 Tbs brown sugar
- ¼ tsp pumpkin pie spice or cinnamon
- 1 apple, chopped
- 1 ½ cups shredded sharp cheddar cheese
- 6 strips bacon, cooked and crumbled (turkey bacon)
- ¼ cup walnuts, chopped (optional)

Directions

1. Preheat oven to 375 degrees.
2. Mix cream cheese, Greek yogurt, brown sugar, and pumpkin pie spice (cinnamon) together in a medium bowl. Add half of the chopped apple, 1 cup of cheese, and half of the bacon to the cream cheese mixture. Continue to mix until blended.
3. Spread mixture into pie plate. Top with remaining apples, cheese and bacon. Sprinkle walnuts over top.
4. Bake for 10–12 minutes or until heated through.



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Honeycrisp

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Classic Hummus

Ingredients

- 1 (15 oz) can garbanzo beans, drained, liquid reserved
- 1 Tbs lemon juice
- 1 Tbs olive oil
- ½ tsp sesame oil
- 1 clove garlic, crushed
- ½ tsp ground cumin
- ½ tsp salt

Directions

1. Blend garbanzo beans, lemon juice, olive oil, garlic, cumin, salt, and sesame oil in a food processor; stream reserved bean liquid into the mixture as it blends until desired consistency is achieved.
2. Let the flavors blend several hours or overnight before serving.



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www.applewoodfresh.com



www.theproducemoms.com

