

THE KITCHEN GOD'S WIFE BLOG



Don't Sit Under the Apple Tree

Tarte Tatin: Caramelized Apples, Puff Pastry & French Vanilla Ice Cream

Posted by KM CHURCHILL on OCTOBER 30, 2011

This is the Kitchen God's version of the famous French upside-down caramel apple tart. When I was pregnant with our second child this dessert was on our restaurant menu and I ate one of these freshly baked tarts almost every day.

That's how the Kitchen God discovered that, if you run out of apples, you can use peaches (summer) or pears. Both are delicious; but this warm caramel tart recipe made with crisp New England Granny Smith apples captures the essence of autumn here, on the seacoast.

[\[click to continue to recipe...\]](#)



{ 9 comments }

Batter Up!

Tempura Shrimp, Organic Carrot Salad & a Soy Glaze

Posted by KM CHURCHILL on OCTOBER 23, 2011

Tempura is the Japanese name given to fish or vegetables fried in a light batter.

According to Japanese restaurateur, Yabuki, the Japanese characters for the word tempura suggest,

"a flour like gauze, or a batter so delicate that it resembles a revealing dress".

This recipe is one of the Kitchen God's most popular and versatile; it can be made with any combination of fish, tofu or seasonal organic vegetables.

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{ 7 comments }

When Life Hands You a Bowl of Cherries - Add Chocolate!

Chocolate Cherry Crème Brûlée

Posted by KM CHURCHILL on OCTOBER 16, 2011



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KITCHEN ALBUM



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