



# APPLE VALLEY TIMES

*It All Started On The Farm*

Applewood Farms, Apple Valley Rd., Seveirville, TN

## 34 Years APPLEWOOD FARMHOUSE RESTAURANT®

In the summer of 1987, what once served as a family home became the Applewood Farmhouse Restaurant. Over the years it has grown to become more than a restaurant ~ Applewood is a destination. Family-owned and operated, we focus on providing a family atmosphere where folks can take a break, sit back and enjoy a true country meal. We continue to offer the same great southern classics we offered when we first began and pride ourselves on taking you back to the “good ole days.”

Applewood Farmhouse Restaurant proudly holds the rank of Sevierville’s Oldest Restaurant. The restaurant is nestled in the Apple Valley where over 5,000 apple trees line the hillsides. The scenic Little Pigeon River runs the length of the valley and can be enjoyed from the front porch in a hickory rocker. The historic Mullendore family home where the restaurant resides will be 101 years old this year and is steeped in folklore! Sit in the parlor and marvel at the woodworking of famous craftsman Lewis Buckner or learn about the home’s connection to Abraham Lincoln.

Whether you are a local or a visitor you are always welcome at the Farmhouse. For many it has become a tradition! We would like to thank you for allowing us to celebrate 34 years of service. And remember...life is short, Friends, Family, Fritters!

## We are FAMILY

The last year has impacted all of us. The Applewood Farmhouse Restaurants have always been a place to celebrate family and lifetime friendships. We always knew it, but this year proved it beyond a shadow of a doubt.

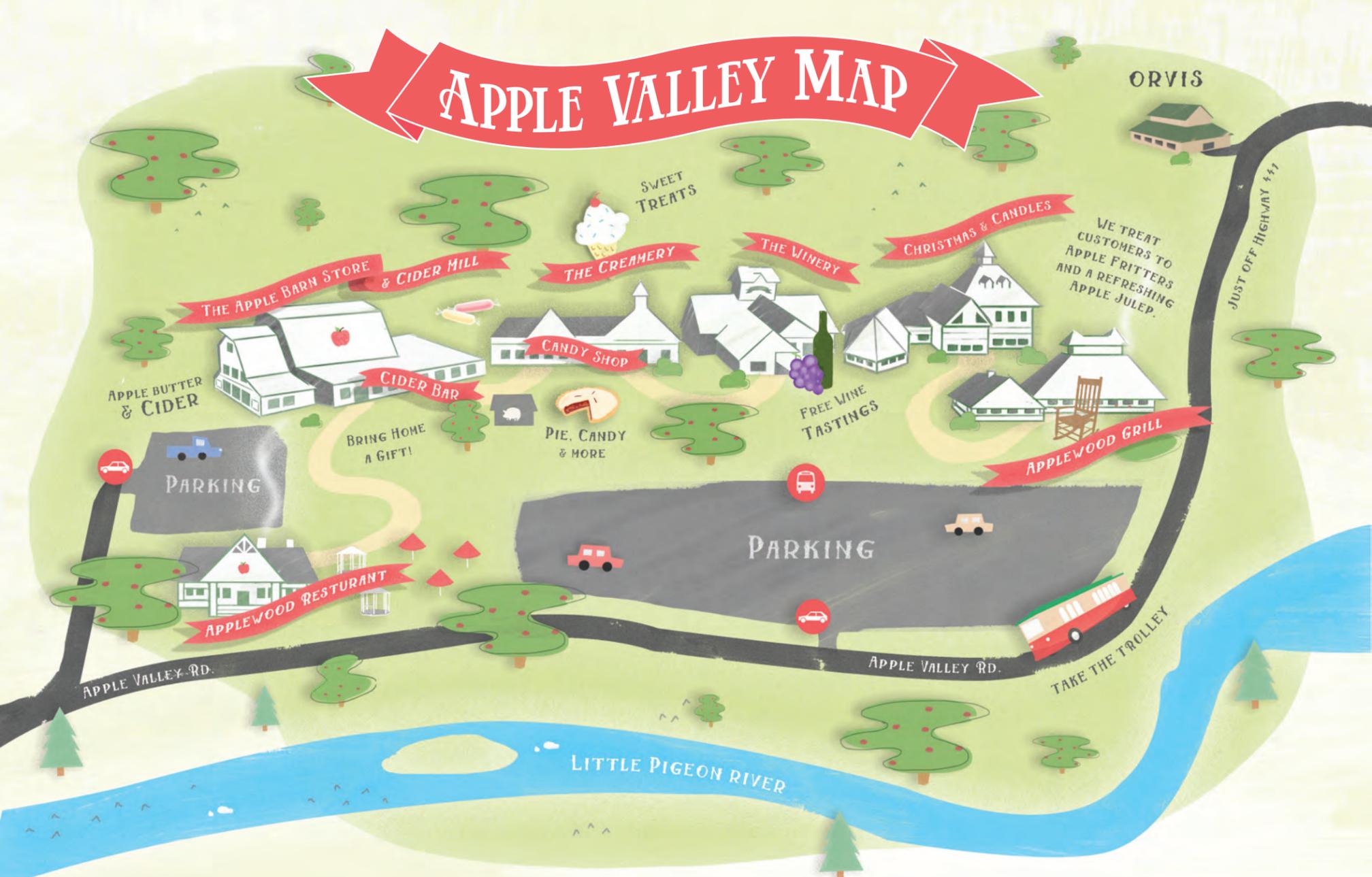
*We are truly blessed.*

We are grateful for every person in our work family who continues to make Applewood a great place. We can’t thank you enough for all your hard work and continuing to ensure each guest feels how much we appreciate them for choosing us. We have so much to look forward to this summer, and we can’t wait.

Thank you to all our loyal guests who continued to support us even when our dining rooms were closed. We are so happy to see your smiling faces again!

We also want to share some of the positive things that resulted from the recent year. Please continue reading to learn more.





## A FEW ~~Good~~ Great Things

The last year has been one for the books. It was no exception in the Apple Valley. However, we are happy to put a few things in the rear view mirror and share a few great things that we we're proud of during a very difficult time.

We all know the quotes about silver linings and making lemonade. We certainly tried to take those to heart.... so away we go!

### Mask/Capacity Update:

Our staff and guests have been wearing masks during the last year, social distancing and following all the required guidelines. We are happy to share that all restrictions have now been lifted. However, if you would like your server to wear a mask, please let your hostess know.

### Online Ordering & Curbside Pickup:

Applewood Farmhouse Grill introduced a new online ordering platform and curbside pickup. This was a huge success and will continue to be offered.

### Third Party Delivery:

Applewood introduced third party delivery. That's right you can now get the best Southern food brought right to your door with your favorite third party vendor!

**Cabin Packs:** Cabin Packs come with 1 family style entrée, 2 sides, Applewood's Apple Fritters and a choice of banana puddin' or chocolate chip cookies all for \$39.99!

## APPLE VALLEY

There is something for everyone in the Apple Valley!

### Applewood Farmhouse Grill:

**CINNAMON ROLL FRENCH TOAST** • Apple Fritters • St. Louis Style Ribs • Fried Chicken • Curbside & Delivery Available

### Christmas & Candle Shop:

Ornaments • Handmade Candles • **TOYS!**

### Apple Barn Winery:

Apple Wine (no grapes) • Free Tastings

### The Apple Valley Creamery & Bakery:

Homemade Ice Cream • Bread, Brownies, & More

### The Apple Barn Store & Cider Mill:

Apple Butter & Jams • **CANDY** • Apple Decor • Gifts • Cider Bar

### The Applewood Farmhouse Restaurant:

Farmhouse Turkey & Dressing • Country Fried Chicken with Gravy • **PEANUT BUTTER CHOCOLATE CHIP PIE**



# OUR *Kitchen* IS *Seasoned* WITH *Love*

We are flattered by the number of requests we receive from our guests asking for recipes to recreate our signature dishes at home. Here are a few guests favorites for you to try at home. Also, don't forget you can purchase an Applewood Farmhouse Southern Comfort Cookbook online or in-store.

## Broccoli & Cheese Soup

### Ingredients:

16 oz	Milk
16 oz	Half & Half
1 Stick	Margarine
1.5 Cup	Flour
1 lb	Frozen Broccoli
1/2 Cup	Yellow Onions
8 oz	Cheddar cheese Shredded
2 oz	Chicken Base
1/4 tsp	Salt 1/4 tsp
1/2 tsp	Black Pepper

### Directions:

In stock pot add margarine, onions and broccoli and cook on med heat until broccoli and onions are tender, approx. 8-10 minutes. Add flour and cook for an additional 2 minutes.

Add Milk, Half & Half, and bring to simmer. Add chicken base, salt and pepper and cook for 5 minutes. When Soup looks slightly thickened remove from stove, then add cheese and gently stir in until melted.



## Applewood's Apple Fritters

### Ingredients:

1 Cup	Milk
3 Cups	Cake Flour
1 Med.	Orange Jest & Juice
4 Tbsp	Margarine, Melted
1/4 Cup	Sugar
4 Cups	Oil
1 tsp	Vanilla Extract
1/2 tsp	Salt
1 LG	Egg, Beaten
2 tsp	Baking Powder
2 Med	Apples, Chopped

### Directions:

In a mixing bowl combine the milk, egg, sugar, and melted margarine. Add the orange juice, rind, chopped apples (skins may be left on), and vanilla.

Sift together the flour, salt, and baking powder. Stir into milk mixture with a spoon until blended. Do not over mix! Preheat oil in a 2 qt sauce pot to 350°. Drop off by tablespoon into the hot oil. Fry to a golden brown. Turn to brown evenly for about 10 minutes.



# We are easy to find!

We are conveniently located in Sevierville, TN which is right next to Pigeon Forge. We have 2 restaurants located in the Apple Valley. Please call us to make a reservation for your party of 15 or more!

865-429-5700 ext. 1113

