

# *From the Kitchen at Stonewall Resort*

## WARM APPLE SAUCE

### Ingredients:

4 Granny Smith apples, seeded, large dice  
4 tablespoons butter  
Brown sugar to taste  
Cinnamon to taste

### Directions

- In hot pan, add butter and melt, but do not brown. (Remove pan from the heat when first adding butter.)
- Add apples.
- Sauté until apples are soft, up to 30 minutes, constantly stirring.
- Add brown sugar and cinnamon.
- Toss until chunky applesauce consistency.
- Serve over any pork dish.