

From the Kitchen of Executive Chef Dale Hawkins

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.