

Chunky Cider Applesauce:

Adapted slightly from Ann Burrell, Food Network



Servings: 8

The addition of the cream just makes this whole side dish succulent. Perfect for a pork roast. Serve hot

3 tablespoons butter

4 whole Granny Smith apples, peeled, cored and cut into 1/2-inch chunks (toss the apples in lemon juice if not using right away)

1 3/4 cups apple cider (I used sparkling because it's what I had open)

1 pinch cinnamon

1/4 cup heavy cream

1/2 cup walnuts, toasted and coarsely chopped

Per Serving (excluding unknown items): 168 Calories; 12g Fat (59.5% calories from fat); 2g Protein; 15g Carbohydrate; 2g Dietary Fiber; 22mg Cholesterol; 50mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1 Fruit; 0 Non-Fat Milk; 2 Fat.

1. Melt the butter in a saucepan large enough to accommodate the apples. Add the apples and saute over medium-low heat until the apples start to soften. Add cider and cinnamon and cook over low-medium heat until most of the cider has evaporated and the apples are cooked and very soft. (If the apples are cooked and you still have cider left, remove apples to a bowl, set aside, then boil the cider until it's reduced to a few tablespoons.)

2. Add the heavy cream and walnuts and cook until the cream has reduced by half. The end result should be a very chunky, sweet/savory applesauce.

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>