

Curried Apple & Onion Sauté

Curry, apples and onions combine for a unique side dish to try in your farm kitchen today.

This simple, somewhat sweet side dish is a wonderful complement to roast pork or turkey.

Ingredients

4 firm, tart apples, cored and cut into wedges 1 medium yellow onion, peeled and thinly sliced 3 to 5 T. butter 1 to 2 T. mild curry powder (depending on taste) Salt and freshly ground black pepper to taste

Preparation

In a heavy-bottomed sauce pan over medium heat, melt the butter, add onions and sauté until they become translucent. Add the apples and continue sautéing, adding one or two more tablespoons of butter if necessary, until apples are not quite tender (do not overcook). Add the curry powder, salt and pepper; toss to coat. Makes 4 side-dish servings.

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