

LUCY'S APPLE SAUCE TO GO WITH ROAST PORK

Ingredients

3 tablespoons Pepe Saya cultured butter
4 Sift apples - peeled, cored and roughly sliced into pieces about the size of a 10c coin
1/2 brown onion, finely diced
1 1/2 cups pan juices, if you have them. This can be replaced with chicken stock, or left out all together.
1/4 cup apple cider
2 sprigs fresh thyme
1 fresh bay leaf
1 pinch ground cinnamon
2-3 teaspoons apple cider vinegar
salt and white pepper to season

Method

1. Place butter in a saucepan over low heat and allow to melt gently. Add apples and onion and cook until they soften and the colour starts to change, about 5 minutes.
- 2.. Add the pan juices (or stock) if you are using them, cider, thyme and cinnamon to the saucepan. Increase the heat to medium and allow the sauce to simmer for 10 minutes stirring regularly, or until the apples are cooked through.
3. Add the vinegar one teaspoon at a time, tasting after each spoon to make sure you don't over do it. Season to taste with salt and white pepper.
4. This is a very forgiving recipe. If the sauce starts to lose too much liquid you can add a splash of water when needed. You can also leave it as is for a very chunky sauce, or press it slightly with a potato masher to bread down some of the chunks.
5. Finally, you can remove the thyme stalks if you like (some of the leaves will stay behind in the sauce) and bay leaf, or you can leave them in for a more rustic look when you serve.