

Smokey Apple and Pear Hash

1#	small diced apples
1#	small diced pears
½ #	small diced celery root
2T	minced fresh ginger
¼ c	sliced green onion
2T	olive oil
TT	salt and pepper
pinch	smoked paprika
¼ c	candied walnuts

Sauté the celery root and ginger in hot olive oil for 1-2 minutes

Add the apples and pears and cook until aromatic 1-2 minutes

Season with salt and pepper, lemon juice or cider vinegar depending on the sweetness of the fruit.

Finish with green onions, candied walnuts and smoked paprika.