

Red Onion Apple Compote

¼ cup butter
1 large red onion, peeled, diced
4 apples
Juice and zest of one lemon
1" ginger, peeled, sliced
½ tsp ground allspice
2 cups apple sauce
0-2 Tbsp brown or raw sugar

In a sauté pan, heat butter, onion and apples. Saute over low heat. Add spices. Cook until tender. Put through a food mill, but leave somewhat chunky for better texture. Add applesauce. Adjust sweetness with sugar.

Serve with: roasted chicken or pork. Great topping for roasted winter squash.