

Apple and Onion Stew

10 servings

Ingredients:

1½ lb onions

6 lg. McIntosh apples

Some butter, corn oil

½ cup raisins

½ cup cider vinegar

2 tbsp sugar

Salt + Freshly ground pepper

Preparation:

Slice the onions thinly.

Cut the cored and un-peeled apples in thin slices.

Melt the butter in a large skillet with the oil. Add the onions and sauté over high heat for about 5 minutes until the onions are slightly browned and almost cooked.

Add the apples, raisins, vinegar, pepper, salt and sugar. Cover and cook for about 10 minutes stirring occasionally.

If there is still some liquid, uncover and simmer some more.

Place a steak in the center of a plate and arrange the stew around it. Top the steak with the plum sauce.