



APPLE CHUTNEY



Lawrence Foods

INGREDIENTS:

- 1/2 cup Onion, diced
- 1 tbsp Butter
- 1 tbsp Olive Oil
- 1 cup Chunky Apple Topping #121401
- 1/2 tsp Salt
- 1/2 tsp Black Pepper
- 1 tbsp Apple Cider Vinegar

DIRECTIONS:

1. Melt butter with Olive oil in pan
2. Toss in onion and cook medium heat until caramelized, very brown
3. Deglaze with vinegar
4. Add apple filling
5. Season with salt and pepper
6. Serve warm or chill

Sauce holds well under refrigeration for 2-3 days. Yields approximately 1.5 cup

