



The William Miller House Bed and Breakfast

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Miller House version of sautéed Apples

This is the side dish that we serve with our French Toast, Waffles and or EbelSkivers (Ebelskivers (also spelled aebleskivers) are like little doughnuts without the fat. (They're very similar to the Dutch pancakes called *poffertjes*.) Traditionally they're filled with apples while cooking.)

Special Equipment: None

Ingredients List:

2 Granny Smith Apples or other firm cooking apples

2 Tablespoons butter

2 tablespoons brown sugar

1/8 teaspoon cinnamon

1/8 scant teaspoon of ground cloves

couple of grind or scrapes fresh nutmeg

1/4 cup Cream de Cassis

1/4 cup raisins, or dried cranberries

2 tablespoons apple juice or water

Peel, core and cut apples in to 10 wedges each. Melt butter in pan over medium-high heat and add apples sliced surface down and sauté until golden and flip over and doo the other side.

Ass spices and sugar and sauté until a syrup forms, add a tablespoon of water or apple juice if necessary, add raisins and reduce heat to low.

Just prior to serving add cream de cassis and reduce to a syrup.

Serve with the syrup and raisins over the apples.

Makes #4 servings.