



Apple Pear Sauce

Makes about 5 cups, or 10 small servings ~ approx. \$1.41/serving

This colorful sauce highlights fall fruits. Enjoy as an accompaniment to pork or chicken, or serve with pieces of fresh fruit as a dessert or an after-school snack.

Ingredients

4 small red-skinned apples, cored and cut into eighths

4 ripe Bartlett pears, cored and cut into eighths

1 thick lemon slice

1 cinnamon stick

4 whole cloves

1 to 2 Tbsp. fresh ginger root, minced

1/2 cup water

Additionally, sliced fruit for dipping

1. Place all ingredients in a large soup pot and bring to a boil. Cover and reduce heat. Simmer, stirring often, until apples are completely tender, 15 to 20 minutes. Keep an eye on the pot ingredients so the sauce doesn't dry out (add a little water or orange juice if needed).
2. Remove the lemon, cinnamon stick and whole cloves. Let sauce cool slightly.
3. Transfer to a blender and purée until as smooth as desired. Serve in a bowl, with slices of fruit for dipping. Sauce can be warm, at room temperature, or cold. Store in the refrigerator, covered, in the unlikely event there is any left.

Courtesy of JoAnn Ekblad and Whole Foods

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