



Prep Recipe: Apple Compote

Yield: 2 cups

<u>Ingredient</u>	<u>Amount</u>	<u>Unit</u>	<u>Cost</u>
Granny smith apples; peeled and cored	3	ea	
Thyme; fresh, chopped	½	Tbls	
Black pepper	¼	tsp	
Lemon juice	1	oz	
Butter	1	oz	
Sugar	1	oz (w)	
Salt	¼	Tbls	

Procedure:

1. Dice the apples to ¼" cubes.
2. Heat a saute pan to hot.
3. Combine apples, butter, and sugar and add to the saute pan.
4. Cook over high heat to caramelize the apples.
5. Add all other ingredients.
6. Label, date, refrigerate.