



FARMSTAND SHALLOT and APPLE RELISH

Makes 1 cup

The shallots are very mild and make this a great condiment for sandwiches. Feel free to substitute red onions or cioppolini which also have a mild flavor.

2 tablespoons olive oil
1 cup shallots, thinly sliced *
1 cup honey crisp apple, finely chopped *
1 teaspoon brown sugar
1 cup apple cider *
Dash of salt and pepper

In a medium skillet heat the olive oil. Combine the shallots, apples and brown sugar. Cook, uncovered over medium heat for about 15 minutes or until the shallots are slightly golden in color and the apples are soft. Add the apple cider and cook until the liquid thickens and almost evaporates. Season with salt and pepper.

From the files of JoAnn Relf

*** Available at the Farmstand**

