

Buttered Onions and Apples

Ingredients

1 lb. tart cooking apples
1 large white onion
3 Tbs. butter
1 Tbs. brown sugar
1/2 tsp. ground cinnamon
2 Tbs. currants
water

Utensils

knife and cutting board
measuring spoons
vegetable peeler
cookpot
colander
casserole dish with lid

Preheat the oven to 375°F. Parboil the currants in water in a cookpot on the stove over medium high heat. Drain the currants in the colander. Peel and mince the onion. Peel, core, and slice the apples into 1/2inch thick slices. The dish can be prepared up to this point in advance. Place the onions and 2 Tbs. of the butter into a cookpot. Place the cookpot on the stove and simmer on low heat until the onions are transparent. Add the sugar, cinnamon, and currants. Stir well. Line the bottom of the casserole dish with a layer of apples. Next, spoon in a layer of the onions. Continue alternating layers, ending with a layer of apples. Dot the top layer with the remaining butter and cover the casserole dish with the lid. Place the dish in the oven and bake 45 minutes or until the apples are soft. Remove from the oven and serve hot.