

KENNEDY★HAHN

APPLIANCE

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★★★ Apple Brandy Sauce ★★★

Courtesy of Richard L. Williams

Chef-Instructor Culinary Arts, Fox Valley Technical College, Appleton, Wisconsin

Ingredients:

3 tablespoons olive oil
1 to 2 cloves garlic, whole
2-1/2 cups stock
3/4 cup Applejack liquor or brandy
1 cinnamon stick
3 cloves
3-1/2 cups apple cider
1 cup white wine
1/3 cup brown sugar
1/2 lemon for fresh peel
1/2 orange for fresh peel
4 peppercorns
1 bay leaf
2-1/2 cups Granny Smith apples, seeded and diced to 1/4"
1 ounce arrowroot or cornstarch
1/4 cup apple cider

Caramelize whole garlic in olive oil. Set aside arrowroot and apple cider.

Combine remaining ingredients and simmer 2 hours. Reduce by half and strain. Mix arrowroot with cider and add to hot mixture. Stir for one minute and cool. Hold for service.

