

Apple Gravy

Kathryn Conrad - Taste of Home Food Stylist
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Yield: 1 cup

*1 tablespoon butter
1 large apple (Jonagold or
Honeycrisp), peeled and chopped
1/4 cup apple brandy
1 teaspoon butter
1 cup beef broth
1/8 teaspoon salt
1/4 teaspoon coarsely ground black
pepper (optional)
1 teaspoon butter*

In a saucepan, heat one tablespoon of butter over medium heat. Add the apple. Saute' until dark brown, adding one teaspoon of butter to prevent scorching. Remove from the heat.

Add the brandy. Cook over medium-high heat, stirring to loosen brown bits. Add the broth and salt. Reduce the heat. Simmer for 15 minutes.

Puree' the mixture in a blender. Return to the saucepan. Simmer until the liquid is reduced to one cup.

Remove from the heat. Whisk in the remaining butter. If desired, add the pepper.

Per Serving (excluding unknown items): 228 Calories; 19g Fat (74.8% calories from fat); 11g Protein; 4g Carbohydrate; 0g Dietary Fiber; 52mg Cholesterol; 1730mg Sodium. Exchanges: 1 Lean Meat; 4 Fat.