

Apples with Brown Butter and Sage

Recipe by Chef Steve Bart
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| 4 large Granny Smith apples, peeled & sliced | Kosher salt - to taste |
| 6 T Sage infused brown butter - see below | Fresh ground black pepper - to taste |
| 2 each shallots - julienned | Sage infused brown butter |
| 2 T brown sugar | 1 stick butter |
| 2 T fresh sage - julienned | 1/4 cup fresh sage, julienned lengthwise |

In a small skillet or sauce pan melt 1 stick of butter over medium heat. As the butter heats up it will start to sizzle when the water content boils off. After the butter stops sizzling start to watch it closely, after the water is removed the milk solids will start to brown. When the butter has become medium brown carefully pour the clarified "brown butter" into a clean bowl or small pan being careful to leave the burnt milk solids in the original pan. Add the 1/4 cup of sage and stir to combine. Allow the butter to cool to room temperature and then strain out the sage. Cover or refrigerate until needed.

To make the apples preheat a skillet to medium low heat. Peel and slice the apples, peel and chop the shallots and sage. Melt the sage brown butter in the skillet, add the shallots and cook for a minute or two. Next add the apples and brown sugar and continue cooking until the apples are soft and the liquid has thickened slightly. Season the apples with salt and pepper remove from the heat and stir in the fresh sage.