

Apple Bacon Chutney

Yield: 16 oz

INGREDIENTS

- 6 ea Granny Smith apples, peeled, cored and sliced
- 1 ea shallot, diced
- 4 sl Patuxent Farms® applewood smoked bacon, cooked crisp, chopped
- 4 oz Rycoff-Sexton International™ sherry vinegar
- 2 oz turbinado sugar

PREPARATION

Place all ingredients in a heavy-bottom saucepot. Simmer for 30 minutes to blend flavors; serve warm. Pair with Molly's Kitchen™ chicken pot pie empanadas.

