

# Spiced Apple Sauce

## Ingredients

For the sauce:

- ½ small onion, peeled and chopped
- 1 oz (25 g) butter
- ½ lb (225 g) cooking apples, peeled and chopped
- Freshly grated nutmeg
- A couple of pinches of ground cloves

## Equipment

There is no list of equipment specified for this recipe.

## Method

To make the sauce, soften the onion in the butter for 10 minutes, then stir in the sliced apple and 1 tablespoon water. Put a lid on and simmer till soft, then add a little freshly grated nutmeg, a couple of pinches of ground cloves. Beat the sauce till fluffy and serve hot with the rissoles.

