

Apple sauce for pork



Serves 6

Ready in 10 minutes

Easy

Roast pork isn't complete without a generous dollop of sweet tangy apple sauce. This recipe is quick and easy, you'll never want to buy a jar again.

INGREDIENTS

400g Bramley apples

Juice of $\frac{1}{2}$ lemon

$1\frac{1}{2}$ tbsp caster sugar

A little butter and salt, to serve

METHOD

01. Peel and dice the apples. Put in a small pan with the juice of $\frac{1}{2}$ lemon, 2 tbsp water and $1\frac{1}{2}$ tbsp caster sugar. Heat gently until the apples are really soft, then squash with a spoon. Add a little butter and salt to serve.
Recipe from Delicious