

Caramelized Leeks and Apples

A sweet and savory side dish.

2-3 medium sized leeks

1 T brown sugar or maple syrup

1 T olive oil

salt and pepper

1½ T butter or margarine

Roughly ½ cup honey mustard (optional)

1 hot pepper (optional)

2-3 apples

1. Trim off the root and top edges of the leeks, leaving the middle part intact; half the middle and chop into 1 inch rounds.
 2. Heat the olive oil and butter; when melted add the leeks and toss well. Cook slowly for about 10 minutes or until the leeks start to soften.
 3. Add sugar continue to cook for about 15 minutes, adding a small amount of hot water if the mixture starts to stick.
 4. Slice apples into circles and arrange on a plate. Mix mustard with minced hot pepper and spread atop apple.
- Top with a spoonful of caramelized leeks