



## Fried Apples-n-Onions

Inspired by a dish in *Farmer Boy* by Laura Ingalls Wilder, and published here:

<https://www.wildercompanion.com/2019/05/apples-n-onions-recipe.html>. This would go very well with pork chops.

### Serves 4

### Ingredients

- 1 small onion, peeled and sliced into thin rings\*
- 3 apples, peeled and sliced into 1/4 inch wedges\*
- 2 tablespoons butter
- 1-2 tablespoons brown sugar
- ¼ teaspoon salt
- bacon, cooked and chopped (optional)\*\*

*\*Available from such vendors as 22 Oaks Garden, Agriberry Farm, Broadfork Farm, Bundy Heirloom Farm, Crumptown Farm, FJ Medina and Sons, G. Flores Produce, and Island Farms*

*\*\*Available from such vendors as Black Boar Farm and Snyder Family Farm*

### Directions

1. Melt the butter in a frying pan over medium heat. Add onion slices. Cook over medium heat until the onions are tender and browning. Stir occasionally.
2. Cover the onions with the apple slices. Sprinkle with brown sugar and salt.
3. Cover the pan with a lid, and cook the apples until tender, about 15-20 minutes. Stir to prevent burning. Add a tablespoon of warm water if the apples seem dry.
4. If serving with bacon, stir in the bacon pieces prior to placing the apples-n-onions in a serving dish.