

Apple Caponata

from Melissa Muller Daka of Eolo: Sicilia a Tavola

Makes: 6 servings

5 apples, mixed varieties, peeled and cut in cubes about 1 inch in size

6 celery stalks, including leaves, cut on a bias in 1 inch slices

1 large onion, cut in small 1/4 pieces

20 green Castelvetrano olives (or other green Sicilian olives), pitted

1 cup of pine nuts, toasted

Sea salt to taste

Extra virgin olive oil blended with vegetable oil (for frying)

4 Tablespoons apple cider vinegar (or white wine vinegar)

4 Tablespoons sugar

1. Saute the celery. After a few minutes, add the onion. After the onion starts to brown, add about 1/4 cup of water and cook the vegetables until tender.
2. Add the olives and toasted pine nuts.
3. Put a touch more oil in the pan and add the apples. Cook until the apples are tender but not mushy.
4. Salt to taste.
5. Meanwhile, dissolve the sugar in the vinegar to make the agrodolce.
6. Add the agrodolce to the pan (this should be done with the pan away from the stove). Then, turn the flame up to high
7. Cook for a few minutes until all the liquid has evaporated.
8. Place in the refrigerator and let sit overnight before using. Either serve at room temperature or heat quickly in a non-stick pan.

This recipe has not been tested by Grub Street or *New York Magazine*.