

Provençal Spiced Poached Apples

This not only complements the crêpe recipes included here (see Phyllo, Crêpes & Savory Pastries) but many a person agrees that these apples also help pull the flavors of both dishes together.

Try them with grilled pork or use them with any of your favorite dishes that you usually serve with warmed apples. In either Mediterranean or Eastern European foods, these apples make a superb replacement for plain old potatoes as a side dish.

2 lbs	Granny Smith apples, peeled, cored, sliced
1/4 cup	Chardonnay wine
1/4 cup	water
2 Tbs	parsley flakes
1 Tbs	sugar
1/2 Tbs	marjoram
1 tsp	basil
1/2 tsp	chervil
1/2 tsp	oregano
1/8 tsp	thyme
1/8 tsp	tarragon
1/8 tsp	sage leaves
1/8 tsp	salt
1/8 tsp	white pepper

Procedure

- Place everything into a heavy bottomed sauce pot.
- Bring to a boil, then simmer for 20 minutes.
- Will last up to 2 weeks under refrigeration.

Yield: approximately 1½ pounds