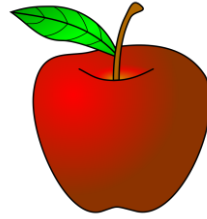


Apple & Pork Ravioli w/ Apple Butter Sauce

by *Leslie Kirsch* for GA National Fair

- 1 Tbs oil
- 1 lb. ground pork
- 1 cup apple, minced
- ½ cup onions, minced
- 1 tsp pepper
- ½ tsp celery seed
- 2 tsp ground sage & salt
- Pinch of cinnamon and nutmeg
- 1 egg, beaten with 2 Tbs water
- 1 pkg wonton wrappers



In a sauté pan over medium heat place oil, onions, and apple, sauté for 5 min. Add seasonings and pork. Break up pork into very small pieces while cooking, about 20 min. Remove from heat and let cool completely before continuing. After filling has cooled, drain off any liquid. Place a wonton wrapper with corner down toward you. Use your finger and lightly wet the edges with the egg mixture. Place one teaspoon of filling in the center and fold down the top corner to the bottom corner. Press the three open edges to make sure the seal completely, (should look like a triangle when done). Lay finished ravioli on a floured sheet pan and continue with the rest. When finished, drop ravioli into a large pot of salted boiling water. Cook for 5-8 min. or until ravioli floats. Remove from water and place into sauce, toss to coat. Garnish with grated parmesan cheese. Serve immediately.

Apple Butter sauce

- ¼ lb (1 stick) butter
- 3 Tbs apple butter
- 3 Tbs onion, diced
- 2 Tbs apple, diced
- 1 tsp salt

Melt butter in a large skillet. Add onions and apple, sauté for 5 minutes. Add apple butter and salt. Take off heat. Add pasta and toss.