

Caramelized Granny Smith apples with black pepper, Calvados and Stilton

2 Granny Smith apples, peeled and cored

3 tablespoons salted butter, melted

1/4 cup brown sugar

3 tablespoons Calvados

2 teaspoons black pepper, coarsely ground

1/4 cup of Stilton blue cheese, crumbled

zest of one lemon

Special equipment: 2(6- inch) gratin dishes

Preheat the oven to 375 degrees F. Heat a large sauté pan over medium-low heat. Cut the apples into rings 1/2 an inch wide. Brush the sauté pan with the melted butter and cook the apple slices in a single layer for 5 to 10 minutes until they are browned on the first side. Flip the apple slices and cook 5 minutes more to brown the second side. You may have to work in batches to cook all of the apples. Brush the gratin dishes with the remaining butter and layer in the apples evenly. Distribute the sugar and Calvados between both dishes. Sprinkle the pepper over the apples. Pour any remaining butter from the sauté pan over the apples. Bake in the oven until the sugar has melted and the dishes are bubbling hot, about 12-15 minutes. When the gratins are ready, remove from the oven and sprinkle with the Stilton cheese and lemon zest. Serve just as the cheese begins to melt.

Yield: 2 servings

Prep Time: 10 minutes

Cook Time: 45 minutes

Inactive Prep Time: none

Ease of Preparation: easy

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