

Apple Mostarda

From the website Food52

Yield: 2 cups

Ingredients

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- 1 lemon, preferably organic, washed and dried
- 2 Fuji apples
- 5 tablespoon granulated sugar
- 1/4 cup sherry vinegar
- 1/2 cup unsulphured raisins (I used Thompson)
- 1/4 cup water
- 2 tablespoon grappa (can substitute brandy, apple brandy, cognac or omit)
- 2 tablespoon canola oil
- 1 1/2 tablespoon whole brown mustard seeds
- 1/4 cup minced shallot
- 1 teaspoon Dijon mustard
- 1 tablespoon unsalted butter

Directions

1. With a vegetable peeler, remove long (end to end) strips of lemon peel, being careful not to get any pith. Continue around the whole lemon. I had eight strips. Stack strips and thinly cut crosswise (toothpick width). You should have about 1/4 cup.
2. Peel and core apples. Finely chop into uniform pieces about 1/4". You should have a little more than 2 cups. Place in a glass bowl; add lemon pieces, sugar and vinegar. Stir to combine.
3. In a 1 cup pyrex measure heat 1/4 cup water in the microwave for 15-20 seconds. Add raisins and grappa. Stir to combine and set aside.
4. In a heavy bottomed saucepan, temper mustard seeds by heating oil over medium heat. Add mustard seeds and cook for about a minute. Seeds should sputter a bit. Scrape in apple mixture, raisin mixture and shallots. Bring to a boil then reduce to a simmer and cook for 25 minutes, until most of the liquid has evaporated. Add Dijon mustard and butter and cook for 10 minutes more. Let mostarda cool a bit before enjoying or transferring to a clean glass jar with a lid. Enjoy warm or at room temperature with cheese and bread, or grilled or roasted meat