

Apple Onion Jalapeno Jam

Chef Michelle - Aldi Test Kitchen
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Yield: 2 cups

1/4 cup vegetable oil
2 onions, finely chopped
2 green apples, finely chopped
2 jalapeno peppers, seeded and diced
1/4 teaspoon salt
1/4 teaspoon pepper
1/2 cup brown sugar
1/2 cup apple cider

Preparation Time: 10 minutes**Cook Time: 30 minutes**

In a large saucepan over medium-high heat, heat the oil. Add the onions, apples, jalapenos, salt and pepper.

Cook until the apples are soft, about 20 minutes.

Add the brown sugar and simmer for 5 minutes.

Add the apple cider and continue simmering until the desired consistency is reached.

Per Serving (excluding unknown items): 1030 Calories; 55g Fat (46.8% calories from fat); 4g Protein; 138g Carbohydrate; 10g Dietary Fiber; 0mg Cholesterol; 578mg Sodium. Exchanges: 0 Grain(Starch); 3 1/2 Vegetable; 3 Fruit; 11 Fat; 4 1/2 Other Carbohydrates.