



Fried Savory Apple Turnovers

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 single pie crust
- 2-3 small Jonathon apples
- 1/4 C. onion, chopped
- 1 stalk celery, chopped
- 1 T. butter
- 3 T. white wine
- sprig of rosemary
- pinch of sea salt
- oil

Instructions

A spontaneous recipe I created. The turnovers are tender, savory, but still maintain distinct apple and onion flavors.

1. Make your pie crust so that the dough will be more mealy than usual (simply cut in the shortening into the flour more finely than you would for a flaky crust). Roll it out in a roughly rectangular shape and cut into about 3" by 3" squares.
2. Saute the onion, celery, and butter in a small skillet until the onion starts to brown and caramelize.
3. Add in the white wine, apples (peeled and chopped), rosemary, and pinch of sea salt. Cook on med-low heat until the wine reduces some, but not so long

that the apples are mush.

4. Place a spoonful of filling into each pastry square and fold into a triangle. Moisten the edges of the pastry with water before closing and crimp the edges firmly.
5. Heat enough about 1" of oil in a skillet. Lay the turnovers in the oil carefully, let the bottom get nice and brown, flip, and repeat.
6. Once done, take the turnovers out of the hot oil and let them drain and cool on a wire rack with a plate or some paper towel underneath. Eat warm.