

## **Grieben Schmalz (Cracklings with apples and onions)**

Cook cracklings in oven at 350° in a pan with sides.

Meanwhile finely dice the onion and prepare the apple. Peel it, quarter and core it, then cut the quarters in very thin slices.

When the cracklings turn slightly brown, add the prepared onion and the apple. Be careful, as the whole mixture will foam vigorously at first, but will quickly calm down again.

Season to taste with salt and pepper (don't burn your tongue when tasting!), but remember you can always add spices later on your slice of bread as well.

If you want to add additional seasoning like bay leaves, marjoram, thyme or garlic, this is the right time to do so (my mom prefers just salt and pepper).

As soon as the onions and the apples gain a nice golden brown color, remove from the heat and take the firm parts out with a skimmer to stop the frying process.

If you leave them in the fat, they will get darker while filling them in the sterilized jars. Besides, it is easier to first fill the glasses with the firm ingredients and then cover them with the rendered fat.

Close the jars immediately – watch your fingers, they are hot! Let them cool down and keep them in the fridge; they should be fine for a couple of weeks.

Have it as a spread on slices of fresh sourdough or rye bread, sprinkled with some coarse sea salt.