

Butternut Harvest Stew

Recipe from: *Simply in Season* Cookbook

2 T. Butter
1 ½ pounds boneless Pork (cut into ¾ inch cubes)
1 medium Onion (chopped)
2 cloves Garlic (minced)
3 C. Chicken Broth
¾ tsp. Salt
¼ tsp. Dried Rosemary (crushed)
¼ tsp. Rubbed or Ground Sage
1 Bay Leaf
1 medium Butternut Squash (peeled and chopped)
2 medium Apples (peeled and chopped)

Melt butter in a large saucepan. Add pork, onion and cloves and sauté until meat is no longer pink; drain off fat.

Add chicken broth, salt, rosemary, sage and bay leaf. Cover and simmer 20 minutes.

Add squash and apples and simmer uncovered until squash and apples are tender, 20 minutes. Discard bay leaf.

Serves 4-6.

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