



Äplermagronen (Swiss Alpine Macaroni)

Ingredients for 4-6 servings:

- 4 tablespoons unsalted butter
- 2 large onions, thinly sliced
- 1 pound waxy potatoes, peeled and cut into 1/2-1 inch cubes
- 12 ounces dried penne, or hörnli, maccheroni
- 8 ounces shredded Gruyère, or another Alpine cheese
- 3/4 cup heavy cream
- Salt, freshly ground black pepper, and freshly grated nutmeg, to taste
- Applesauce, for serving
- Fresh parsley, optional, for garnish

Instructions:

1. Preheat oven to 375° F. Lightly grease a large casserole dish.
2. In a large frying pan, melt butter over medium low heat. Add the onions, season with a pinch of salt, and cook, stirring occasionally, until golden brown and caramelized. This will take about 30 minutes.
3. Bring large pot of salted water to a boil.
4. Once water comes to a boil, add the cubed potatoes. As they begin to soften, after about 5 minutes, add the dried penne. Continue to cook, stirring occasionally, until potatoes are tender and pasta is barely tender, about 7 minutes. The pasta will cook a little further as it bakes. Drain and set aside.
5. In a medium bowl, season cream with salt, pepper, and about 1/4 teaspoon freshly grated nutmeg.
6. Add 1/3 of penne and potatoes to the bottom of prepared dish. Evenly cover with 1/3rd of the grated cheese. Top with another 1/3 of penne and potatoes. Top with another 1/3rd of the cheese, then remaining penne and potatoes. Top evenly with the remaining shredded cheese. Pour the seasoned cream over the layers.
7. Bake in preheated oven until heated through and the cheese is melted and bubbly, about 15-20 minutes. Remove from the oven and evenly top with the caramelized onions.

Apple Sauce Ingredients:

- 3 pounds apples (such as Gala or Honeycrisp), peeled, cored and cut into eighths
- ½ cup apples juice or water
- Juice of ¼ lemon
- ¼ cup light brown sugar
- ½ tsp cinnamon

Applesauce Instructions:

1. Place the apples, apple juice or water and lemon juice into a pot and bring it to boil over medium-high heat.
2. Lower the heat and simmer until the apples are soft, about 15 minutes.
3. Stir in the sugar and mix until dissolved. Add the cinnamon. Let cool about 5 minutes.
4. Puree the mixture in a food processor, blender or food mill. Refrigerate.