



Eleanor McKnight's Apple Drizzle for Sliced Ham

A glossy, gently spiced apple syrup Eleanor drizzled over thin-sliced ham for supper with Andrew.

Ingredients

- 1 cup apple cider
- 2 tablespoons brown sugar
- 1 teaspoon cornstarch
- 1/4 teaspoon ground cinnamon
- Pinch of ground cloves
- 1 tablespoon butter

Instructions

In a small saucepan, combine cider, sugar, cornstarch, and spices. Stir until smooth. Cook over medium heat, stirring, until the mixture thickens and bubbles. Remove from heat and stir in butter until melted. Serve warm over sliced ham.



Eleanor McKnight's Apple-and-Orange Galette

Eleanor's attempt at a festive dessert worthy of Christmas Eve, combining orchard apples with bright orange zest.

Ingredients

- 1 pie crust, rolled out
- 2 apples, peeled and sliced
- 1 orange, zested and segmented
- 2 tablespoons sugar
- 1 tablespoon flour
- 1 tablespoon butter

Instructions

Preheat oven to 375°F. Place crust on baking sheet. In a bowl, combine apples, orange, sugar, and flour. Spoon onto center of crust, fold edges over filling, and dot with butter. Bake until golden, about 30–35 minutes.



Eleanor McKnight's Apple-and-Pork Meatballs

A savory-sweet dish Eleanor prepared when she invited Andrew for supper one evening.

Ingredients

- 1 pound ground pork
- 1 apple, finely grated
- 1/2 cup breadcrumbs
- 1 egg, beaten
- 1 tablespoon minced onion
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1/4 teaspoon sage
- 1/2 cup apple cider (for simmering)

Instructions

Combine pork, grated apple, breadcrumbs, egg, onion, and seasonings. Shape into small balls. Brown in a skillet, then pour in cider, cover, and simmer 10–15 minutes until tender.