

Himmel und Erde

Heaven and Earth

Heaven and Earth (Himmel und Erde in German) is perfect side dish for assorted smoked meats, sausage and spareribs. It will keep in a warm oven (200*) for at least an hour before serving, so it can be made well in advance.

3 lb. red potatoes (peeled and cut in eighths)	sugar to taste
2 lb. Pippin apples (peeled, cored and quarter)	cider vinegar to taste
2 tbsp. cider vinegar	½ tsp. nutmeg
2 tbsp. sugar	4 thick slices smoked bacon
salt to taste	2 large onions (peeled and cut into ¾ inch thick slices)
freshly ground black pepper	minced fresh parsley

Place potatoes and apples in large kettle, barely cover with cold water. Add 2 tbsp. vinegar and sugar plus salt. Bring to boil, cover, reduce heat and simmer until potatoes and apples are tender, 25 to 30 minutes, drain and puree. Season with salt, pepper, sugar, vinegar and nutmeg, place in covered bowl and keep warm. In skillet brown bacon on both sides until crisp. Drain bacon on paper towel, crumble and set aside. Add the onion slices to hot fat and saute, separating them into rings until golden brown. Sprinkle bacon over the potatoes and apples and arrange onion rings over all. Sprinkle parsley and little pepper.