**Apple and Raisin Compote for Pork**

**Ingredients**

* 1/2 cup unsalted butter
* 5 cups Granny Smith apples
* 1/2 cup brown sugar
* 1/2 cup raisins
* 1/4 cup apple juice

**Preparation**

1. Peel, core and slice apples.
2. Melt butter in a pan. Add apples and stir to coat apple slices with butter.
3. Sprinkle brown sugar over apple slices and toss to coat.
4. Add apple juice and raisins. Bring to a boil then reduce heat and simmer for 10 minutes.