



Fried Apples

Serves 6 – 8

Fried apples, as they are called in N.E. Pennsylvania where we grew up, aren't really fried at all. These apples are sautéed and then slowly caramelized in a brown sugar and butter syrup. This versatile recipe is perfect for sweet or savory dishes, breakfast, lunch and dinner. Besides using them with obvious choices like pancakes, french toast or oatmeal, this apple dish really enhances pork, ham or even a turkey sandwich. If you really want to be indulgent, use them to top an ice cream sundae!

Ingredients:

4 Large Tart Apples*
4 T Butter
4T Sugar
1/2 T Cinnamon**
Optional: Raisins, Cranberries, Walnuts
1 large skillet

Instructions:

Peel, Core and Slice the apples. Generally 4-5 slices per apple quarter

Melt the butter in a large skillet over medium heat. Add in the sugar and cinnamon, stir until sugar totally dissolves. Don't panic if your syrup is thick and gummy at this point. After you add the apples, the juices released from the apples as they cook down will create the perfect consistency.

Add the apples slices and gently stir to coat apples in syrup. Reduce heat to medium low. Cook for about 5 minutes and then stir in any additions. Cook for another 3-5 minutes or until apples are softened and slightly translucent on the edges. Be careful not to overcook or they will turn mushy.

Tips:

*You can use any type of apple, but we use prefer a firm apple like Granny Smith or Honeycrisp apples.

**Adjust amount of cinnamon to taste

- You can store the apples in the fridge in sealed container for up to 5 days. Then just reheat in a frying pan or enjoy cold.

- You can also freeze your fried apples. Once completely cooled store in a sealed freezer-safe bag or container. Pull out of freezer, allow to thaw and reheat in a pan.