



Recipe Fried Apples

Ingredients

8 tart apples
1/2 cup butter
3/4 cup brown sugar
1 tbsp. cinnamon
Dash nutmeg
Red hots to taste (optional)

Directions

Don't peel apples, core and slice them. Melt butter and brown sugar in large skillet and fry apples about 5 minutes on one side, then turn over with wooden spoon or spatula. Cover skillet with lid and let simmer about 10 minutes or until apples are tender. Sprinkle with cinnamon and dash of nutmeg before serving. A handful of red hots can be added while cooking. Delicious with pork or pancakes!

Recipe courtesy of "Bear Wallow" Books, Indianapolis, IN 46740