

Fried Apples 2

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Ingredients

1/4 cup Butter
1/2 cup Apple Cider
1 tbsp Cornstarch
2 lb Golden Delicious Apples
1 tsp Lemon Juice
1 tsp Cinnamon
1/8 tsp Nutmeg
1/8 tsp Allspice
1/4 cup Brown Sugar

Directions

Core, peel and cut apples into 1/4" wedges.

Melt butter in a large skillet over low heat. Place apples in a single layer in skillet. Top with top with lemon juice then brown sugar and spices. Cover and simmer over low heat until tender. Remove apples from skillet leaving juices.

In a small bowl whisk together 1/2 cup apple cider and cornstarch until blended with no lumps. Whisk this mixture into juices in skillet stirring constantly over medium heat until thickened. Pour over apples and mix to coat.