

Fried Apples

written by The Recipe Exchange | February 8, 2018

Ingredients

1/4 cup bacon drippings OR real butter
6 tart apples – cored, sliced
1 tsp. lemon juice
1/4 cup packed brown sugar
1/8 tsp. salt
1 tsp. ground cinnamon
1 dash ground nutmeg

Directions

In a large skillet, melt bacon drippings. Place apples evenly over skillet bottom. Sprinkle lemon juice over them, then brown sugar, then salt. Cover and cook over low heat for 15 minutes until apples are tender. Sprinkle with cinnamon and nutmeg.