Spiced Apple Rings

written by The Recipe Exchange | July 23, 2015

Ingredients

4 lbs. firm, tart apples – peeled, cored, sliced
2 qt. water
2 Tbls. lemon juice
4 cups granulated sugar
2 cups water
1/3 cup red hot cinnamon candies
1/3 cup distilled white vinegar
1 Tbls. whole cloves

Directions

Soak apple slices in water and lemon juice.

Combine sugar, water, cinnamon candy, vinegar, and cloves in a 6 quart saucepan. Bring to a boil, then simmer 3 minutes, stirring constantly.

Drain apples, add to hot syrup, and cook 5 minutes. Serve hot