



Fried Apples

4 cooking apples*

1/2 stick butter

2 tablespoons sugar

1/4 teaspoon cinnamon

In frying pan, melt butter on low heat. Peel and slice apples. Put apples into melted butter and cook until soft (low-medium heat) for approximately 30 minutes. Add sugar and cinnamon. Stir.

Serve warm. Complements any meal!

*We recommend Romes or Goldens, but you can use any of the cooking apples listed on the Farmer's Market page.