



## Fried Apples

Sweet, tender, and perfectly spiced. The seasonings for Fried Apples are classic apple companions: brown sugar, cinnamon, and nutmeg. Fried Apples taste very much like the inside of an especially-good apple pie, without all that pesky crust in the way. These apples can be paired with anything from pancakes to waffles to oatmeal to ice cream and even pork chops.

### How To Make Fried Apples

This is a fast and easy side dish. So easy, in fact, you might not need a recipe after you make it the first time. But here's a quick outline (the full recipe is below):

- **Step 1.** Make sugar mixture with brown sugar, white sugar, ground cinnamon, and nutmeg.
- **Step 2.** Melt butter in skillet. Add the sliced apples (peeled or unpeeled—that's up to you), along with the sugar mixture and lemon juice.
- **Step 3.** Stir well to coat the apples in the sugar mixture, then simmer until the apples are tender.
- **Step 4.** Combine apple cider and cornstarch in a bowl.
- **Step 5.** Remove the apples from the skillet, leaving the sauce behind. Pour the cider mixture into the skillet, whisking to combine. Let the sauce simmer until it begins to thicken.
- **Step 6.** Add back the apples and stir to coat the apples in the syrup. Finally, add more butter, and let it melt, covering the apples in a thick, caramel-like sauce.

