

SOUTHERN FRIED APPLES

<http://andreasrecipes.com/2006/04/23/southern-fried-apples/>

Serves 6.

EQUIPMENT

large skillet with lid

INGREDIENTS

12 Red Delicious apples, peeled, cored, and cut into 8 wedges
2 tablespoons lemon juice
1 tablespoon butter
4 or 5 tablespoons cinnamon sugar, or to taste

PREPARATION

1. Sprinkle lemon juice over the apples as you cut them to prevent browning.
2. Melt butter in the skillet and add apples. Sprinkle with cinnamon sugar. Cook stirring over medium heat for about 5 minutes.
3. Cover and reduce heat to medium-low. Cook until apples are fork tender, but not mushy, about 15 minutes. Serve warm.

Notes

I keep a shaker of cinnamon sugar on hand, which has 1 tablespoon of cinnamon for every 1/2 cup of sugar.