

Heritage Recipes

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Aunt Florence's Fried Apples

From Holly

This first time I ever had fried apples was on a cold November morning in the early 50s. We were visiting my Great-Aunt Florence at her farm in northern Kansas and she fried up some apples and served them with ham and eggs. Since then fried apples have been a favorite and they always remind me of Aunt Florence and her kitchen. She always used what apples were handy -- probably apples from the tree behind the spring house.

Aunt Florence's Fried Apples

6 large apples (about 6 cups, sliced)

1/4 cups butter

1/4 cups water

1/3 cups light brown sugar

2 Tbs lemon juice

1 tsp cinnamon

1. Core, peel and slice apples into thick slices. Place into a medium size skillet with butter and water.
2. Cook over medium heat, stirring to prevent sticking. Continue cooking until barely tender.
3. Mix the brown sugar and cinnamon together. Sprinkle the apples with brown sugar and lemon juice. Toss and cover the skillet.
Let stand for ten minutes.

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