

Fried Apples

4 Apples, peeled and cored and sliced into rings or sections, the choice is yours.

In a skillet, add:

- ¼ C. Water
- a C. Butter
- 1 t. Cinnamon
- ½ t. Nutmeg
- c t. Allspice
- c t. Cloves
- c t. Ginger

Cook until butter is melted.

Add apples, cooking them for ten minutes. Turn them once or twice while cooking. Sprinkle:

- a C. Light Brown Sugar
- 2 T. Lemon Juice

Sprinkle over apples as you turn them. Gently stir until the sugar and lemon juice cover all the apples. Cover the skillet and remove it from the heat. Let apples sit for 10 minutes and serve.

Happy Eating.

