

Apple Recipes

SAUTEED APPLES

Adapted from Moosewood Book of Desserts

4 large Windy Hill Farm tart apples-peeled, cored and diced into ½” cubes
(about 4 cups)

2 Tbsp fresh lemon juice

2 Tbsp butter

1 tsp cinnamon

½ cup packed brown sugar

Toss apple cubes with lemon juice.

Melt butter in a non-reactive skillet or saucepan on medium heat. Add apples and sauté for 5 minutes, stirring frequently. Add cinnamon and brown sugar and cook until sugar melts and begins to caramelize and apples are tender but not mushy.

Serve warm or at room temperature. Serves 4