

Apples Cooked with Butter & Wine

Ingredients:

1 tbsp. butter
6 lg. Golden Delicious Apples, peeled, cored and sliced
Pinch of cinnamon
½ cup dry white wine
Juice of ½ lemon
Pinch of salt

Directions:

Melt the butter in a skillet, add the apples and cook over medium heat for a few minutes, sprinkling with cinnamon. Add the wine, lemon juice and salt and cook over low heat until the apples are tender (not mushy) and the liquid has evaporated.

Serve hot.

Serves 6-8

This is great served as is, or over French vanilla ice cream.