

Caramelized Apples

Serves 1 | Active Time: 15 minutes | Total Time: 20 minutes

Swick

Chef's Notes

Caramelized apples add a special something to sweet or savory dishes from roasted pork loin to oatmeal raisin pancakes, even simply warm with vanilla ice cream.

Use gala, golden delicious, granny smith or any other firm cooking apple.

Caramelized apples go well with sweet dishes such as French toast or ice cream; however, they also go extremely well with savory dishes such as pork.

Caramelizing Apples

To start, peel the apples and then cut each apple into quarters. Slice each quarter into 4 pieces.

Next, melt the butter over medium-high heat. Once the butter has almost melted, add the brown sugar, followed by the apples. Cook and toss the apples a few times until they are nicely caramelized on all sides.

Note: You can also add a pinch of cinnamon, if desired.

Step 1: Caramelizing Apples

- pinch of cinnamon (optional)
- 2 whole apples (such as gala or granny smith)
- 2 tbsp unsalted butter
- 3 tbsp brown sugar