

Southern Skillet Fried Apples by Lynn's Recipes



Lynn demonstrates how to make Southern Skillet Fried Apples. This is a delicious side dish for dinner or just to snack on.

Ingredients:

- 3 large apples, such as Granny Smith, cored, peeled and cut into wedges
- ¼ cup butter
- ¼ cup brown sugar, well packed
- ¼ teaspoon cinnamon
- ¼ teaspoon allspice
- ¼ teaspoon ground ginger

In a skillet over medium heat, melt the butter with the brown sugar. Add the apples and cook over medium heat until the apples begin to release their juices. Reduce to medium low and simmer for about 15 minutes or until the apples are tender. Sprinkle the cinnamon, allspice, and ground ginger on top and toss until well blended.

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