

# WARM CINNAMON APPLES

**2 LBS MACINTOSH APPLES**

**(APPROX 4; PEELED AND SLICED)**

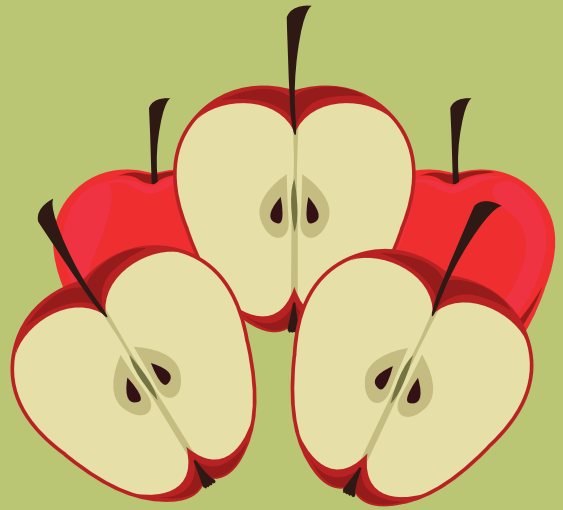
**1/2 CUP FIRMLY PACKED LIGHT BROWN SUGAR**

**1 TSP GROUND CINNAMON**

**1/4 TSP GROUND NUTMEG**

**2 TB WATER**

**1 TB BUTTER**



Combine first 4 ingredients in a large bowl, tossing to coat apples.

Cook apple mixture with 2 Tb water & 1 Tb butter in a medium saucepan over medium heat. Stir occasionally, 8 to 10 minutes or until apples are tender.

**SERVE WITH VANILLA ICE CREAM  
OR AS A SWEET SIDE DISH WITH PORK LOIN  
OR ROASTED CHICKEN.**