

Betty's Gala Fried Apples Recipe



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In this video, Betty demonstrates how to make luscious Gala Fried Apples. They are sliced apples with a little bit of sugar cooked in butter on top of the stove. This is a great accompaniment for most entrees, particularly pork.

Ingredients:

4 unpeeled Gala apples, washed, cored, and sliced in thin slices. You may use a different variety of apple, but it should be firm and tart.)

1/4 cup sugar

4 tablespoons butter (1/4 cup) (You may use less butter--maybe 2 tablespoons, if you are watching your fat intake.)

In a deep skillet, heat 4 tablespoons butter (1/4 cup)--or less--over medium heat until melted and hot. Place the 4 prepared apples into the hot butter and sprinkle with 1/4 cup sugar. Stir to coat apples with butter and sugar. Reduce heat to low, cover, and cook apples for about 10 minutes. Remove the cover, and continue to cook for about 5 minutes longer, until liquid is absorbed. Turn out into a nice serving bowl and serve immediately. I served these apples with grilled pork and some other accompaniments. They taste great--nice and colorful, also! Enjoy!!! --Betty :)