

Betty's Red Cinnamon Dinner Apples Recipe



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In this video, Betty demonstrates how to make her beautiful Red Cinnamon Dinner Apples Side Dish recipe. These apples are simply stunning, and the taste is superb! They are great with pork, chicken, turkey, and just about anything else!

Ingredients:

2 large or 3 medium tart apples
1 cup sugar
1/3 cup red cinnamon candies (red hots)
2 3/4 cups water
1/2 teaspoon red food coloring (optional)

In a medium-sized saucepan, combine 1 cup sugar, 1/2 cup red cinnamon candies, and 2 3/4 cups water. Stir well, and then place over medium heat until the mixture comes to a boil. Turn the heat to low, and cook and stir for 5 minutes. Remove from heat and set aside while you prepare your apples. Peel 2 or 3 tart apples and then divide each of them into eight equally-sized sections, removing seeds, etc. If the apples need to sit while you are doing something else, let them sit in salted water until you are ready to use them. When ready to assemble your recipe, place the prepared apples carefully in the hot cinnamon, sugar, and water mixture. Place over heat, bring back to a boil, and cook for 15 minutes. Test the apples for doneness using a fork. The apples should be soft, but not mushy. A fork will meet with some resistance, but the apples will no longer be crisp and crunchy. Remove the saucepan from heat, and carefully remove the cinnamon apples from the hot liquid. Place the red apples in a clear serving bowl using a slotted spoon. Let cool before serving. You may serve them at room temperature or chill them overnight and serve them cold. The leftover liquid may be reused (for apples, pears, and other fruit) and may be saved in a jar in the refrigerator for up to a week. These apples are dramatic and add flair to any meal. I think you will love the way they look and how good they taste!