

AUNTIE'S FRIED APPLES RECIPE

Ingredients

- 10 Macintosh apples (or Granny Smith...or whatever your favorites are)
- 3 tablespoons of bacon grease
- ½ teaspoon of salt
- ⅓ cup sugar
- Block of sharp cheddar cheese

Instructions

- Peel apples...or not. Auntie would only peel off the green skins...leaving the red to rosy everything up. Your choice...but know if you do keep the skins on you'll likely want to pick them out before serving.
- Wash and cut apples into slices...making sure to get rid of the core and any seeds.
- Heat bacon grease in a pot big enough to handle your 10 sliced apples.
- Place apples in the pot.
- Sprinkle salt and sugar over the apples.
- Cover and simmer for 20+ minutes or until the red color infuses the apples (if you left the skins on).
- Uncover and continue to cook on low until it thickens into some bubblin' sweet goodness...which will be approximately another 10 minutes.
- The downside to leaving the peels on is that at this point you will need to pick them out with a fork...making sure to leave as much of the fruit that you can behind.
- Serve with slices of sharp cheddar cheese...and best if still warm, since it helps soften the cheese and feels great going down.

