

Stovetop Baked Apples



Apples are probably the single most popular fruit eaten out of hand, because they are so convenient to tote for lunches and snacks. But, apples are equally good in salads, baked goods, and meat and vegetable dishes. Cooked apples go nicely with chicken, pork, or veal and with vegetables such as cabbage, onions or potatoes.

Stovetop Baked Apples: Wash, quarter and core enough apples to fill sauce pan at least 3/4 full. Cover; cook over medium heat until Vapo-Valve™ clicks, reduce heat to low and cook about 15 minutes, until apples are tender. Although Rome apples are the best choice, virtually any apple may be used.

Rating:

