

HONEY-CARAMELIZED APPLES

INGREDIENTS

2 cups Cooking Apples,
such as Pink Lady,
Granny Smith or Jonah
Gold, 2 or 3 each

2 teaspoons Grapeseed
Oil

1 Tablespoon Butter

1 Tablespoon William's
Honey Farm Honey

DIRECTIONS

Peel apples and cut into cubes slightly larger than ¼-inch dice.

Prepare a sauté pan over medium-high heat and add oil & butter.

When foaming subsides add the apples and stir to coat the apples with the oil.

Cook over high heat. Stirring often for several minutes until you have nice golden edges and the apples become slightly tender.

Pour in the honey and move the apples around to caramelize and evenly coat. Serve straight away.