These Recipes Will Assist You In Preparing Apples For Dinner

S'mythology

By A. LAURENCE SMITH

The things that are most easily
light are also the most difficult to
catch, for it is not the larger
that is most resounding but
rather the smallest. Therefore,
we have to be sure to watch out
for them.

Applesauce Apple For Meat.

1 cup cooked apple pulp. 5

Sugars: 1 tablespoon sugar.

Place apple pulp in a saucepan

and cover with water. 1

Simmer until tender, 5

minutes. Add salt to taste.

Winter Fruit Salad

2 cups sliced apples. 

Arrange sliced apples on a plate

and cover with a layer of

red apples and sugared

onion. Add a tablespoon of

chopped onions. You will

be surprised at how good

this dish will taste.

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