

Sauteed Apples

Amount	Measure	Ingredient - Preparation Method
3	large	apple - peeled, cored and cut into 1/4" wedges
2	tablespoons	butter
2	tablespoons	cider vinegar
1/4	teaspoon	salt

In a medium frying pan over medium heat, cook the apples with butter, vinegar and salt. Cook until apples are soft and golden but not mushy, 4-6 minutes.