CANDIED APPLE RINGS

By Gertrude Rowlee (wife of Theron)

(THERON)

INGREDIENTS:

4 lbs. Jonathan apples

4 cups sugar

2 teaspoons red food coloring

4 cups water

1 package red-hots cinnamon candies (11 oz)

DIRECTIONS:

Peel apples, cut into rings and drop into salt water.

Make syrup of sugar, water, candies, and coloring.

Bring to boil

Add layer of apples and keep turning now and then as they cook. When tender, place on shallow pans.

Let cool.

When all apples have been cooked, pour remaining syrup over them.

Cool thoroughly before putting into suitable containers.

To serve, sprinkle with coconut flakes of dash of topping.

These yummy treats were on of my favorite memories during the Holidays at Grandma Rowlee’s. She served them at thanksgiving as a side dish, to be eaten with turkey, and usually made enough to extend to the Christmas Holidays as well. She would always send a tight container with excess syrup poured over them. They have become a part of my family tradition and someday, I hope, will be a favorite Holiday memory of my grandchildren.

Dianne