

## Caramelized Apple

Description:

Serving Size: 50 Servings

Categories:

| Cost Per Serving |      |
|------------------|------|
| \$               | 0.17 |

**Action**      **Date**      **Initials**  
**Created**      8/16/2012      CR  
**Revised:**

| Amount | Measure | Ingredient                        | Preparation Method | Product No.  |
|--------|---------|-----------------------------------|--------------------|--------------|
| 3.750  | kg      | Granny smith apples (25) - Halved | cored, peeled      | 20-100000759 |
| 0.200  | kg      | Honey                             |                    | 20-100001400 |
| 0.500  | lt      | Red wine jus                      |                    | 50-100000099 |
| 0.200  | kg      | Sugar                             |                    | 20-100001065 |

### Method of Preparation:

- Take the apple and top and tail. Cut the Apple in half across ways. Peel the apple with a turning knife forming a 3" disc diameter. Remove the core.
- Place the sugar in the pan and allow to caramelize. Add the honey, stir. Place the apples in a single layer and cook until golden and cooked.
- Add in the red wine jus, bring to a boil. Hold.