

APPLE

Types

There are three main apple types: those that are primarily for fresh eating; those that are better for cooking into sauces, pies, etc.; and those that are specifically for hard cider.

Selection Info

Apples should smell fresh and their stems should be intact. They should have firm, shiny, and smooth skin. Avoid apples with bruises.

Preparation

Wash apples under a stream of cold water, and then eat fresh or bake, sauté, or add to a recipe.

To peel an apple, use a Y-shaped peeler and run it across top and bottom of the apple. Next, peel from top to bottom to remove the peel all the way around the apple.

To core an apple, hold the apple stem side up, then cut the apple from top to bottom, positioning knife as close to core as possible. Cut around all sides of the stem to remove the core.

Bake: Heat oven to 350°F. Remove part of the core, leaving a well. Stuff the hole with 1 tablespoon butter and 2 tablespoons of brown sugar. Bake for 15 minutes until sugar is caramelized and the apple is tender.

Sauté: Melt a teaspoon of butter in large skillet over medium heat. Add desired size of apples, and cook, stirring often until apples are almost tender (about 6 to 7 minutes). Mix together corn starch and water, and add to skillet. Stir in 1 tablespoon of brown sugar and one teaspoon of cinnamon. Boil for 2 minutes, stirring frequently, remove from the pan and serve.

Storage

Short-Term Storage: Store apples for up to a month in a plastic bag in the refrigerator until ready to use. Keep away from other foods because apples will absorb their odors. If apples are fresh and left on a counter or in the pantry they should last about 2-4 weeks.

Long-Term Storage: Apples can be frozen, dried, or canned as jams, applesauce, apple butter, and other recipes.



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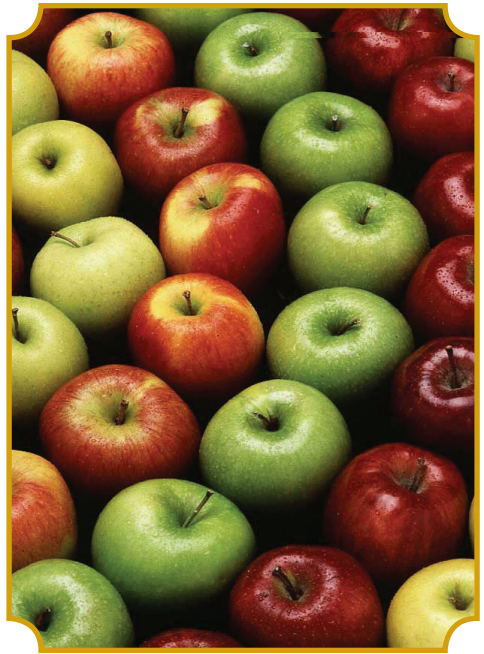
CRUNCHY CHICKEN SALAD

Ingredients


- 2 cups cooked chicken (chunked)
- 1/2 cup celery
- 1/4 cup sweet pepper
- 1/4 onion
- 1/2 cucumber
- 1/2 cup grapes
- 1 small apple (diced with the peel left on)
- 1/4 cup plain yogurt

Directions

1. Use leftover cooked chicken, or cook enough chicken to make 2 cups of chicken pieces.
2. Chop the celery and sweet pepper into small pieces.
3. Peel and chop 1/4 of an onion.
4. Peel and chop half of a cucumber.
5. Cut the grapes in half.
6. Chop the apple into half-inch cubes. It's okay to leave the peel on the apple.
7. Place all ingredients in a large bowl, and gently stir until combined.



Learn more about **APPLE** by scanning the QR code above or by visiting <https://extension.purdue.edu/foodlink/food.php?food=apple>.

 *Share your recipes!*

Nutrition Information

Serving Size ¾ cup prepared salad

Nutrients	Amount
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Total Calories	125
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Protein	18g
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Carbohydrates	8g
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Dietary Fiber	1g
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Total Fat	2g
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Saturated Fat	1g
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Cholesterol	46mg
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Sodium	232mg
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