

*FROM THE RECIPE LIBRARY OF JOAN STURM*



*AMARETTO APPLES*

½ cup sugar  
¼ cup Amaretto  
4 large firm apples  
Grated rind and juice of 1 orange

Combine sugar, Amaretto, orange rind and juice in heavy saucepan. Heat slowly to bubbling. Meanwhile, peel, core and thickly slice apples. As they are sliced, add them to pan. Simmer until apples are tender and all of liquid has evaporated. Chill and serve plain or with whipped cream.

Serves 4.