



CINNAMON APPLE RINGS

INGREDIENTS

- 14 - 15 apples
- 2 c. cinnamon red hots
- 1 c. sugar
- 3 c. water

STEP BY STEP

1. First, prepare the syrup:
2. Put 3 c. water, 2 c. cinnamon red hots, and 1 c. of sugar. Heat and stir together, melting the red hots and blending in the sugar until it is a very hot syrup.
3. Prepare the apples by peeling, coring and slicing into rings on an apple peeler slicer about 14-15 apples. Put them in pint jars (I prefer wide mouth) and pour 1/2 tsp. of lemon juice over each jar full of apple rings. Cover the apple rings with the hot syrup to within 1/2" of the rim. Wipe the rim and put on the lid and ring.
4. Process in a water bath canner for 10 minutes after it starts to boil.


3 Winks Design

