

Easy fried apples make a great side dish for breakfast or dinner.

Ingredients

- ¼ cup butter
- 8 apples, cored and chopped
- ¼ cup white sugar
- ¼ cup brown sugar
- ¼ teaspoon ground cinnamon
- ¼ teaspoon nutmeg

Directions

Melt butter in a large, heavy skillet over medium heat. Sauté the apples, brown sugar, cinnamon, and nutmeg in hot butter until tender and golden, 10 to 15 minutes.

Time: 20 minutes (10 minutes prep, 10 minutes cook)

Servings: 6