

## **CRACKER BARREL FRIED APPLES**

6 tart apples, sliced

¼ cup bacon drippings

1/8 tsp. salt

Dash of nutmeg

1 tsp lemon juice

¼ cup brown sugar

1 tsp. cinnamon

In large skillet, melt bacon drippings. Pour apples evenly over skillet bottom. Sprinkle lemon juice over them, then brown sugar, then salt. Cover and cook over low heat for 15 minutes until apples are tender and juicy. Sprinkle with cinnamon and nutmeg.