



FROM THE KITCHEN OF: DEREK RIX

SR. TECHNICAL RECRUITER - JSG JACKSONVILLE

SALTED CARAMEL APPLE SAUCE

INGREDIENTS

2 lbs. fresh apples

1 (12.25 oz) jar caramel sundae topping

1 teaspoon apple pie spice
(or ground cinnamon)

1/4 teaspoon kosher salt

INSTRUCTIONS

Grate apples on box grater (about 5 cups). Place apples, caramel, apple pie spice, and salt in slow cooker.

Cook on HIGH for 2–2 1/2 hours (or LOW for 4–4 1/2 hours), until apple mixture is thick. Serve warm (or chilled 1 hour).

"LIFE STARTS ALL OVER AGAIN
WHEN IT GETS CRISP IN THE
FALL."

- F. SCOTT FITZGERALD

