



## *Kitchen Cheat Sheet: =Cinnamon Spiced Apple Rings*



### *Tips*

- Do NOT can these spiced apple rings!
- If you happen to overcook the fruit don't worry about it - process it in the food processor for apple (or pear) sauce.
- Use firm-fleshed, tart apples like MacIntosh, Honey Crisp, or Granny Smith. You can use pears, too!
- Watch the candies carefully as you melt them down. You don't want them to stick and burn.
- The longer the apples (or pears) sit in the red syrup the more flavorful they will be.
- Keep them in glass storage containers - they will dye plastic and I think it gives it a weird taste.
- Use toothpicks to stick the apple rings to a ham when you are cooking it and use the syrup in the glaze.

### *Variations*

- Leave out the chile for less spicy heat.
- If you don't have the bright red color after 12 hours you can stir in a few drops of red food coloring.
- You can make these with pears, too.
- Like it super spicy? Add a pinch of cayenne. It will amp up the cinnamon flavor and tingle even more.

### *Storage*

Once the apple rings have soaked and cooled, transfer them to a covered container and keep them in the refrigerator. They'll stay good for about a week—and honestly, they get better after a day or two as they soak up more of that syrup.

For longer storage, you can freeze them for up to 3 months. Just know they'll soften a bit when thawed—not bad, just less “ring” and more “very enthusiastic apple.” Freeze them with some of the syrup so they don't dry out, and thaw overnight in the fridge when you're ready.

One thing—skip the plastic containers unless you enjoy everything you own turning slightly pink. Glass is your friend here.

## Use up leftovers

- Apple Ring Pancakes: Add apple rings to pancake batter for a delicious breakfast.
- Apple Ring Salad: Mix with greens, nuts, and diced cubes of white Cheddar cheese for a refreshing salad.
- Apple Bread: Chop and use in this [Amish Apple Fritter Bread](#).

If you're looking for a special side dish (or relish) to go on the table this vintage recipe is for you!