

FRIED APPLE RINGS

Remove the peel and cores from tart apples; cut in round thin slices; dip them in a mixture of cooking brandy, lemon juice and granulated sugar; drain and dust them with flour. In a saucepan melt four tablespoons of butter and when hot fry the apple slices on both sides. Sprinkle with powdered sugar and cinnamon and serve hot. This is a delicious summer supper dish.