

Summer Grilling - The Heat Is On!

Food Safety Tip: Clean spills at the grill with disposable wipes to prevent the spread of bacteria.

Grilling Technique: When making the cuts in the apple, make sure not to cut too deep to where it cuts the apple completely apart.

Grilled Apples

Serving Size: 4

Ingredients:

4 apples

2 Tbsp melted butter

1 Tbsp cinnamon-sugar

½ cup caramel

1/3 cup chopped pecans

Vanilla ice cream (if desired)



Directions:

Slice off the top and bottom of apple and remove the core. Make a deep cut around the center of the apple without cutting it in half. Flip over the apple and make cuts all around. Mix together the melted butter and cinnamon-sugar and brush all over the apple. Fill the center with caramel and pecans. Wrap apples in foil and grill until tender, roughly 15 minutes. Top with ice cream if wanted.



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