

## APPLES AND RAISINS SAUTEED

4 large tart apples, peeled and

cored

1/4 c butter

1 t cornstarch

1/2 c water

1/2 c packed brown sugar

1/4 c golden raisins

1 t lemon juice

Cut apples in half and then into 1/4" thick slices. Melt butter in a large skillet; add apples. Cook and stir over medium heat for 6-7 min. or until almost tender. Dissolve cornstarch in water, add to skillet. Add brown sugar and raisins; bring to a boil. Boil for 2 min. stirring constantly. Remove from the heat; stir in lemon juice. Serve warm. Yield: 4 cups.