



Unpeeled Apple Slices[®]

Musselman's and Lucky Leaf Unpeeled Apple Slices are made from Golden Delicious apples – with the peel intact for more natural flavor and appearance. The slices are packed in a light syrup and make a great side dish or garnish for pork.

Unpeeled slices...

- Are delicious and versatile for use as a side dish or topping
- Are perfect for restaurants, schools and catering
- Can be served right out of the can or baked, fried or cooked with *no shrinkage*.
- Maintain their quality for extended periods of time on hot bars and are sized for uniformity of slices.

Serve our unpeeled slices soon and get yourself a bigger slice of the profits.

Unpeeled Apple Slices offer ways for operators to add fruit to any menu ...





Unpeeled Apple Slices are always ready to serve and always tasty!

Add some home-style goodness to your menus with Musselman's and Lucky Leaf Unpeeled Apple Slices. Our versatile sliced apples provide you with a variety of exciting menu options.

Tempting Tips

Try these easy, effortless, economical tips to get the most out of every container of Musselman's and Lucky Unpeeled Slice Apples

- Fabulous Fruit Plate – Our unpeeled slices are perfect right from the can on a bed of mint.
- Country Skillet Apples – Serve up more profits by warming unpeeled slices and using alone or as a topping for ice cream.
- Apple Melba Shortcake – Lay our unpeeled apple slices on layers of shortcake.
- Top This if your can – Warmed, unpeeled slices on waffles, pancakes or French toast.
- Mix Unpeeled Sliced Apples into a batch of bread pudding subtly flavored with almond extract.
- For a decadent desert, drizzle Unpeeled Sliced Apples with melted chocolate and caramel and top with chopped walnuts and whipped cream.
- Add to sweet potatoes, yams or carrots
- Excellent for buffets or as a side dish



RECIPE ~ Unpeeled Apple Slices ~

INGREDIENTS

- 1 Can **Musselman's or Lucky Leaf Unpeeled Apple Slices**
- ¼ Lb. Butter *
- 1 Cup Dark Brown Sugar
- 1-2 Tsp. Cinnamon (To Taste)

Combine the butter, brown sugar and Cinnamon in a pan on low heat. After these ingredients have melted into a slurry, add the entire can of Unpeeled Apples to the pan and heat to serving temperature.

To vary the recipe add raisins, dried cranberries, walnuts or pecans.

* For a reduced fat version you may substitute ¼ Cup Butter Buds® in place of the ¼ lb. Butter.

Naturally eye-appealing...Naturally delicious!

Knouse Foods, Inc. • 800 Peach Glen-Idaville Road, Peach Glen, PA 17375-0001
Tel: (717) 677-8181 • Fax: (717) 677-7069 • www.Knouse.com

