



Ingredients:

6 Gala apples cored, peeled and sliced thinly
1/3 cup brown sugar
1/2 stick butter
Dash salt
flour tortillas
toothpicks
oil for frying

Optional:

chopped nuts (I used pecans)
raisins
cinnamon or apple pie spice

Directions:

Place sliced apples, sugar, butter, spices and optional ingredients in saucepan and cook until apples are tender and liquid is reduced.

Place tablespoon of mix in center of tortilla. Fold side in to middle, then bottom edge toward middle, then other side in, then top down towards middle (like rolling a burrito) and secure with toothpick. Place folded side down in skillet (I use an iron skillet) with preheated oil. Flip once to crisp other side. Don't forget to remove toothpick before serving. May dust with cinnamon sugar or confectioners sugar.

Lori Herring