



JERSEY TASTES! RECIPES

*Apple Slices (that won't
turn brown)*

INGREDIENTS

Classroom Tasting

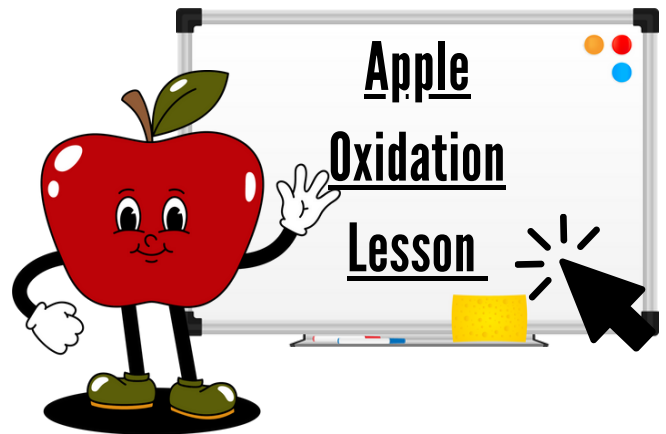
- 8 medium apples, sliced
- 1 teaspoon kosher salt
- 1 cup cool water

Fun Fact:
The pro tip, how to
keep apples from
turning brown, came
from a Food Stylist. To
read about a day in the
life of a food stylist
[Click Here](#)

DIRECTIONS

- 1 Core and slice the apples
- 2 Mix kosher salt into cool water until dissolved.
- 3 Add apple slices, let soak for about 10 minutes, then drain them. Store up to 4 days in the refrigerator in airtight container.
- 4 Rinse in fresh water before serving or packing to get rid of any surface salt.

Teacher Resources



Read Along



RECIPES MADE IN COLLABORATION WITH:

