



# JERSEY TASTES!

## RECIPES

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

## INGREDIENTS

**FAMILY-SIZE  
SERVES 4**

- 4 medium apples, sliced
- 1/2 teaspoon kosher salt
- 1 cup of cool water

**SCHOOL FOOD SERVICE  
# PORTIONS: 24**

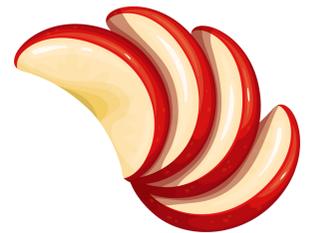
- 24 medium apples, sliced
- 1 tablespoon kosher salt
- 6 cups of cool water

**PORTION SIZE:**

medium apple = 1 cup fruit

## DIRECTIONS

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



**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](#)



RECIPES MADE IN COLLABORATION WITH:

