

Apple Crisp

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| 4 large apples, or 4 cups sliced
(Jonathon or Winesap) | 1 cup sugar |
| 1 teaspoon cinnamon | 1 cup sifted flour |
| | ½ cup butter/margarine |

Peel, core and slice apples and spread in buttered 9-inch square baking pan. Mix sifted flour with sugar and cinnamon. Cut butter/margarine into flour and sugar mixture. Spread crumb mixture over apple slices and bake at 375 degrees F. for 50 to 60 minutes.



Red 'N Bleu Shrimp Salad

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| 2 cans (4.5 oz) medium,
deveined shrimp | 1 package bleu cheese salad dressing mix |
| 5 cups shredded red cabbage | ¾ cup apple juice |
| 3 tart red apples (unpeeled), sliced | 2 tablespoons tarragon vinegar |
| Parsley for garnish | 2 tablespoons water |

Drain shrimp; rinse well in cold water. Combine with shredded cabbage and sliced apples in salad bowl. Just before serving, toss with dressing of bleu cheese mix combined with apple juice, vinegar, and water. Garnish with sprigs of parsley. Makes six servings.