

Ale-Almond Roasted Apples

Serve apples roasted in ale and brown sugar as a dessert with ice cream or as a side dish to roast pork.

Prep Time: 20 minutes

Cook Time: 55 minutes

- 1 cup pale ale
- 1/2 cup packed light brown sugar
- 1/4 cup golden raisins
- 2 tablespoons butter
- 1/2 teaspoon **McCormick® Ground Cinnamon**
- 4 red apples, such as Gala or Honey Crisp, cored and halved
- 1/2 teaspoon **McCormick® Pure Almond Extract**

1. Mix ale, sugar, raisins, butter and cinnamon in small saucepan. Bring to boil. Reduce heat to medium; cook 10 minutes or until slightly reduced, stirring occasionally. Place apples, cut-sides down, in 13x9-inch baking dish. Pour ale mixture over apples.
2. Bake in preheated 400°F oven 40 to 45 minutes or until apples are tender when pierced with a knife. Place apples, cut-sides up, on serving platter or 8 dessert plates. Stir extract into sauce in baking dish. Spoon sauce over apples to serve.

Makes 8 servings.

Nutrition Information Per Serving: 178 Calories, Fat 3g, Protein 1g, Carbohydrates 35g, Cholesterol 8mg, Sodium 28mg, Fiber 3g