

# How to Match the Apple to the Recipe

Apple varieties are as individual as people, with their own quirky flavors, textures, and strengths. Some perform best in desserts, others in salads. You can't tell by simply looking at them. I've taken some of the guesswork out of this process by organizing dozens of popular varieties into four simple categories, which correspond to their best uses in the kitchen: firm-tart, firm-sweet, tender-tart, and tender-sweet.

## **Firm-Tart**

*These apples, which hold their shape when cooked, are best in rich baked desserts like pies or pastries—anything that benefits from a bit of acidity.*

Calville Blanc d'Hiver  
Esopus Spitzenberg  
GoldRush \*  
Granny Smith  
Northern Spy

Rhode Island Greening  
Rome  
Roxbury Russet  
Sierra Beauty  
Stayman Winesap \*

## **Firm-Sweet**

*These apples work best in sweet and savory baked dishes that need a firm fruit with more sweetness.*

Baldwin  
Black Oxford  
Blue Pearmain  
Cameo  
Ginger Gold \*  
Golden Delicious \*

Honeycrisp  
Jazz  
Jonagold  
Mutsu  
Pink Lady  
Sweet Tango

## **Tender-Tart**

*These apples break down easily during cooking, which makes them best for soups and sauces.*

Cortland \*  
Empire \*  
Jonathan

Macoun  
McIntosh

## **Tender-Sweet**

*I use some of these in salads, dessert sauces, and the occasional quick-cooked dish, but mostly enjoy them right out of my hand.*

Ambrosia  
Cox's Orange Pippin

Fuji \*  
Gala \*

\* apple variety that doesn't brown quickly when sliced; a good choice for salads