

## Pommes Rosemarie

### *“Apples Rosie;” Sliced Apples Baked with Buttered Crumbs and Spices*

Serves 6

Original recipe by Julia Child; courtesy of Sur La Table Chef Lynne Just, for demo on August 12, 2016

About 4 pounds (12 medium) firm cooking apples, such as New Cortlands, Rome Beauty, or Golden Delicious

1 lemon

½ to ¾ cup sugar (depending on sourness of apples)

1 teaspoon ground cinnamon

½ teaspoon ground mace or cardamom

2 cups lightly packed fresh white bread crumbs (or 1/3 of a 1-pound loaf, if making from scratch as in step 2)

4 ounces (1 stick) unsalted butter

Equipment:

A 2 ½ to 3-quart baking dish about 3 inches deep, with cover

Buttered aluminum foil cut to fit top of dish

Optional accompaniment: A bowl of whipped cream, or vanilla ice cream

**Preparing the apples:** One at a time, with a small sharp knife, cut apples in half lengthwise, through the stem end, then cut the half in half. Dig out the bit of core in the center of each quarter with your knife, then shave off the peel. Cut the apple quarters into 3 or 4 lengthwise slices—I find the fastest way to do this is to hold the apple piece with its curved side down on the cutting board, and then slice. This is dog work, but go as fast as you carefully can, dropping the slices of each apple as finished into a large mixing bowl. When all the apples are sliced (you will have 2 ½ to 3 quarts if you measure them), grate the zest (colored part of peel only) of the lemon over the apples, and squeeze in the juice. Sprinkle on the sugar, the cinnamon, and the mace or cardamom. Toss the apples about to coat them with all the flavorings. Taste, and sprinkle on more sugar if too sour.

So that the oven will be hot when you are ready to bake, slide rack onto lower-middle level, set thermostat to 425°F, and turn the oven on.

**The buttered crumbs:** Prepare the bread crumbs, first by slicing the crust off the bread—you will need about a third of a 1-pound loaf to make 2 cups of crumbs. Either rub the bread against the large holes of a grater, or tear into smallish pieces and whirl it a handful at a time in an electric blender. Then cut the butter into eighths for quick melting, and set it in a saucepan over moderate heat until bubbling; stir in the crumbs.

**Assembling and baking:** Spread one fourth of the buttered crumbs in the bottom of the baking dish, cover with half the apple slices, and spread over them half the remaining crumbs. Spread on the rest of the apples, pour on any juices, and cover with the last of the crumbs. Lay the foil, buttered side down, over the dish, and set on as a cover. Bake for 30 to 40 minutes, until juices have bubbled over crumbs on top. Then uncover and let apples cook until the juices are thick and syrupy when you tip the dish, about 30 minutes more. (If you want to keep the apples warm, set the baking dish over simmering water or on an electric warming plate until you are ready.)

Serve Apples Rosie just as is, or bring a bowl of whipped cream or vanilla ice cream to the table, and a bowl of sugar too.

*Recipe originally published in From Julia Child's Kitchen, page 494-495. Copyright © 1975 by Julia Child. Published by Alfred A. Knopf, an imprint of Penguin Random House, LLC. Courtesy of Sur La Table Chef Lynne Just, for demo on August 12, 2016.*



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