**Apple Pie Salsa**

 **Ingredients:**

1 tsp. cornstarch

1 tsp. water

2 apples, peeled, cored & diced

2 tbsp. lemon juice

3 tbsp. brown sugar

¼ tsp. cinnamon

**Directions:**

1. Practice your knife skills. Cut your 2 apples into 4 pieces.
	1. Cut ¼ of the apple into cubes
	2. Dice ½ of the apple
	3. Julienne ¼ of the apple

\*\*\*\*\*\*\*\* SHOW Ms. Probert your knife skills \*\*\*\*\*\*

1. Mix together the water and cornstarch in a small bowl
2. Combine the apples, lemon juice, brown sugar and cinnamon in a small bowl.
3. Cook the apple mixture until it is boiling
4. Add the cornstarch-water mixture and stir the sauce until it has thicken into a sauce.
5. Serve in a small bowl and use tortilla chips to dip into this!