

# True Oldies



## Exclusive Radio Recipes

By Laura Kurella

### Easy Apple Strudel

4 tablespoons butter, melted  
2 large Gala apples  
1/2 cup sugar  
1-teaspoon Saigon cinnamon  
1 teaspoon salt  
1 teaspoon lemon juice  
Five sheets Phyllo dough

Heat oven to 375 degrees.  
Peel, core, and thinly slice apples.  
Mix in sugar, spices, and juice.  
Place stacked Phyllo sheets, unfolded,  
on a piece of parchment paper.  
Brush Phyllo with butter then place filling in  
a 3" wide strip across dough. Fold in ends of  
dough and roll up. Place, seam side down, on a baking sheet, cut four vent holes  
across the top, and bake for 30 minutes or till browned. Serve warm with sauce.



### Sublime Sauce

1/2 cup heavy whipping cream  
1/2 cup sour cream  
1 teaspoon pure vanilla  
pinch salt  
1 tablespoon sugar

Mix sour cream and heavy cream. Let stand at room temperature for 1 hour or  
until thickened like yogurt. Just before serving stir in remaining ingredients.  
Pour over strudel slices.