

VIRGINIA CRAB APPLE



This small, tart apple is used in making tarts, jellies and garnish. Some may be too tart to enjoy fresh, but some are a refreshing and enjoyable combination of sweet and sour. Crabapple fruit are mostly red, but some cultivars, such as the 'Golden Hornet', are yellow. If crabapples are stewed and the pulp is carefully strained and mixed with an equal volume of sugar then boiled, their juice can be made into a delicious ruby-colored crabapple jelly. A small percentage of crab apples in cider makes a more interesting flavor.



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