










## Pick of the crop










More than 2,500 varieties of apples are grown in the United States, each with its own unique flavor and best uses. This guide covers some of the most widely produced and popular apples, as well as some regional favorites.

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VARIETY	ABOUT	TASTE & TEXTURE	BEST USES
 <b>Red Delicious</b>	Top-produced apple in United States, although declining in recent years.	Juicy, somewhat tart flesh with a tough skin.	Eat fresh or in salad. Breaks down and loses flavor when cooked.
 <b>Gala</b>	Second most-produced apple in United States. Often smaller in size.	Crisp and juicy, with flavor balanced between sweet and tart.	Great in salad and for applesauce. Can also be dried or used in baking.
 <b>Golden Delicious</b>	Not related to Red Delicious. Pale yellow skin signals best quality.	Sweet flavor with firm, crisp, and juicy flesh with tender skin.	All-purpose apple that's good raw or baked. Cut flesh doesn't brown fast.
 <b>Granny Smith</b>	Originally grown in Australia but now widely grown in United States.	Crisp and tart. Paler skin with warm cast tends to signal sweeter picks.	All-purpose apple. Especially popular for applesauce and juice.
 <b>Fuji</b>	Retains quality in room temperature storage, so perfect in fruit bowls.	Crisp and juicy with a mild, sweet flavor.	Eat fresh or use for homemade applesauce.
 <b>McIntosh</b>	Bruises more easily, so handle with care. Popular in New England.	Sweet, spicy, and juicy with a tender texture. Turns mealy over time.	Great fresh, in sauce, or made into cider. Loses shape in pie.
 <b>Rome</b>	Also known as Rome Beauty, it originated in Rome Township, Ohio.	Crisp, firm, and mildly tart, but can turn bland and mealy with storage.	Best baked or sautéed. Holds its shape well when cooked.
 <b>Empire</b>	Is a cross between Red Delicious and McIntosh.	Very crisp and juicy with a sweet-tart flavor.	Eat fresh or use in cider. Loses its texture in pie and applesauce.
 <b>Pink Lady</b>	Pink Lady is trademarked name for high-quality Cripps Pink apples.	Sweet-tart flavor with firm, crisp flesh.	Great fresh as well as for cooking and baking.

The Rome's deep red peel may turn the apple flesh a bit pink.

Fuji apples are the most popular apple variety in Japan.

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	<b>Braeburn</b>	Originated in New Zealand, it was discovered as a seedling by chance.	Crisp and juicy with a rich, spicy-sweet flavor and a thin skin.	Great fresh or for applesauce, as it needs little added sweetening.
	<b>Idared</b>	Developed at University of Idaho. One parent is the Jonathan apple.	Juicy, moderately crisp, and mildly tart.	All-purpose apple works well for applesauce and holds its shape in pie.
	<b>Jonathan</b>	Buy them in season (September–October) as they don't store well.	Flavor can vary from mild to tart depending on where it's grown.	Eat fresh or use for sauce and pie. Loses its shape if baked whole.
	<b>Cortland</b>	Developed in New York state. One of its parents is the McIntosh apple.	Very juicy; sweet.	Use in pie, applesauce, and fresh in salad, as it's slow to turn brown.
	<b>Jonagold</b>	Cross between Jonathan and Golden Delicious. More popular in Europe.	Crisp and juicy with well-balanced sweet and tart flavor.	Eat fresh or for cooking, baking, and sauce.
	<b>Jazz</b>	This new, trademarked apple matures around November in U.S.	Tangy-sweet, plus refreshingly crisp and juicy.	Eat fresh or use in baking. Holds its shape and flavor in pie.
	<b>Honeycrisp</b>	Developed at University of Minnesota. Popular in Midwest but spreading.	Very crunchy with a perfect balance between sweet and tart.	Excellent for eating fresh or raw in salad. Less suited for cooking.
	<b>Mutsu</b>	Also known as Crispin. Large in size. Popular in the South and Northeast.	Firm texture with sweet, semi-tart flavor.	Eat this all-purpose apple fresh or use in pie or cider.
	<b>Macoun</b>	Short season. Popular in Northeast. Bruises easily.	Firm and juicy with a tart, mildly spiced flavor.	Best fresh, but also good in sauce, pie, and cider.

Combine McIntosh with Cortland apples for a perfect pie.

Honeycrisp apples are the official state fruit of Minnesota.

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**Tip:** Store bruised, injured apples away from good apples. A damaged apple releases natural gases that cause the apples it's stored with to decay faster.