

Quick & Easy

THE COSTCO WAY

Four Star Caramel Apple Grapes

Makes 10 to 12 servings

Ingredients:

2 cups Four Star Green Grapes
11 oz bag caramel bits or squares
2 Tbsp heavy cream or water
¾ to 1 cup peanuts, chopped
Toothpicks

Instructions:

Spear the grapes with a toothpick. In a small saucepan, add caramel and heavy cream or water. Cook over medium-low. Stir occasionally to prevent scorching for approximately 5 minutes, or until melted and smooth. Remove from heat. Dip each grape ¾ of the way into the caramel sauce. Allow excess to drip off. Dip into the chopped peanuts. Place on a foil-lined baking sheet. Repeat with remaining grapes. Store in the refrigerator. Allow to sit at room temperature for about 10 minutes to soften the caramel before serving.

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