

## Apple-Tasting Guide



**SweetTango (MY FAV)** **Category:** Firm-sweet **Best Use:** Best enjoyed fresh, but also good for cooking  
**Cross Between:** Zestar and Honeycrisp **Taste:** Not too sweet, not too tart -- could be the perfect apple flavor. Relatively tart, but not sour. **Texture:** Perfect crisp texture and dripping with juice

**Note:** The SweetTango was bred to meet a demand for crisp, juicy, sweet-tart apples with complex flavor. They first hit store shelves in 2009, and can be found at the following stores: Kroger, Wegman's, Walmart, Dierbergs, Fred Meyer, Safeway, Albertsons and QFC.



**Pink Lady** (\* another favorite) **Category:** Firm-sweet  
**Best Use:** Eating and baking **Cross Between:** Golden Delicious and Lady Williams **Taste:** Banana-like qualities -- floral and fruity with a slight tropical flavor **Texture:** Very juicy



**Jonagold** (\* another favorite) **Category:** Firm-sweet  
**Best Use:** Pies **Cross Between:** Jonathan and Golden Delicious **Taste:** Full-flavor, bright and honey-like, with a hint of tartness **Texture:** Crispy and juicy, with a tough skin



**Cortland** (\* another favorite) **Category:** Tender-tart  
**Best Use:** Eating (especially in salads) **Cross Between:** Ben David and McIntosh **Taste:** Autumnal, floral and spicy, with a good sweet flavor **Texture:** A little on the tender side, with a thick skin



**Macoun** (\* another favorite) **Category:** Tender-tart  
**Best Use:** Eating or cider-making (also good for applesauce) **Cross Between:** McIntosh and Jersey Black **Taste:** Ideal balance of sweet and tart, with rounded berry flavors **Texture:** Very juicy



**Opalescent** (\* another favorite) **Category:** Firm-sweet  
**Best Use:** Eating (but holds up well for baking) **Taste:** Creamy, sweet and rich  
**Texture:** Crunchy and crisp with a thick skin



**Granny Smith** **Category:** Firm-tart

**Best Use:** Baking **Taste:** So lemony it may be too sour to enjoy eating, with a sweet finish. Classic apple flavor that you'd expect from apple-flavored foods.  
**Texture:** Crisp and moderately juicy.



**Pippin** **Category:** Firm-tart

**Best Use:** Baking **Taste:** Sweet, bland and pear-like  
**Texture:** Pithy and soft, lacking much crunch.



**Braeburn** **Category:** Firm-sweet

**Best Use:** Eating **Taste:** Mild, aromatic, classically sweet and almost caramelized in flavor  
**Texture:** Very juicy but slightly pithy, lacking crunch



**Sweet 16** Category: Firm-sweet

**Best Use:** Eating **Taste:** Perfumey but watery, with a sometimes off-putting floral taste

**Texture:** Crunchy, chalky



**Red Delicious** Category: Firm-sweet

**Best Use:** Eating (poor choice for cooking, as it has little flavor)

**Taste:** Bland, watery, undistinguished flavors **Texture:** Mealy, soft



**Fortune** Category: Firm-sweet

**Best Use:** Eating **Taste:** Mild and sweet, and slightly milk flavored

**Texture:** Light, crunchy and chalky



**Fuji** Category: Tender-sweet

**Best Use:** Eating (especially in salads) **Cross Between:** Red Delicious and Ralls Janet

**Taste:** Sweet, slightly tart, earthy and reminiscent of snap peas

**Texture:** Crisp and tender



**Mutsu** Category: Firm-sweet

**Best Use:** Best eaten fresh, but holds up well for baking **Cross Between:** Golden Delicious and Indo

**Taste:** Slightly astringent with a complex, aggressive tartness

**Texture:** Grips the teeth with a powder-like texture



**Ginger Gold** Category: Firm-sweet

**Best Use:** Baking, salads **Cross Between:** Golden Delicious and Pippin

**Taste:** Sweet and slightly spicy **Texture:** So soft it dissolves in your mouth -- very mealy



**Golden Delicious** *Category:* Firm-sweet

*Best Use:* Baking (but best mixed with other apples to make up for its lack of flavor)

*Taste:* Extremely sugary, and apple juice-like in flavor

*Texture:* Juicy but not crunchy



**Gala** *Category:* Tender-sweet

*Best Use:* Eating *Cross Between:* Golden Delicious and Kidd's Orange Red

*Taste:* Watery and not too sweet, with an astringent acetone aftertaste

*Texture:* Thin-skinned and juicy



**Winesap** *Category:* Firm-tart

*Best Use:* Cider-making, eating *Taste:* Sour and pucker-inducing

*Texture:* Tough skin with chalky flesh



**Honeycrisp** Category: Firm-sweet

**Best Use:** Eating, but works for baking **Taste:** Neutral, but with a sweet, grape juice flavor

**Texture:** Reminiscent of biting into a water chestnut



**McIntosh** Category: Tender-tart

**Best Use:** Applesauce, or eating (it gets too mushy in pies)

**Taste:** Classic apple flavor **Texture:** Very soft



**Empire** Category: Tender-tart

**Best Use:** Eaten fresh, or made into applesauce **Cross Between:** Red Delicious and McIntosh

**Taste:** Water, with a good balance of tart and sweet

**Texture:** Crisp to the bite

