

Apple Varieties Cheat Sheet

With over 7000 varieties of apples, everyone has their own preference on which ones are best. Texture-wise, there are firm and tender apples, taste-wise there are tart and sweet apples. All are great for dehydrating and making applesauce, but firm ones are better for canning and freezing.

We like to mix up our apple preserves by adding tart apples to almost everything. We'll add some Granny Smith slices to the bags of frozen apples or to the pot when making applesauce.

Tender - Sweet

Ambrosia

Fuji

Gala

Red Delicious

Spencer

Tender - Tart

Curtland

Empire

Jonathan

Lady Apple

MacIntosh

Firm - Sweet

Braeburn

Cameo

Crispin

Golden Delicious

Honey Crisp

Jonagold

Pink Lady

Firm - Tart

Granny Smith

Rome

Winesap

Suncrisp