

Applesauce



SEASON: **FALL**

MAKES: **3 CUPS**

INGREDIENTS

3 small- to medium-size apples, 1 of each variety: Granny Smith; Jonagold or Pippin; Sierra Beauty or Fuji

2 teaspoons lemon juice

1 teaspoon ground cinnamon

1 teaspoon sugar

$\frac{1}{3}$ cup water

PREPARATION

1. Wash and peel apples. Discard peel into compost.
2. Cut the apples in half. With flat-side down on cutting board, slice each piece in half again. Cut stem and core out of the apples and discard into compost. Chop apples into large dice. Add apple pieces to large mixing bowl.
3. Add the lemon juice and stir to coat apples.
4. Sprinkle the cinnamon and sugar over apples and mix well.
5. Place the mixture in stockpot. Add the water.
6. Cook for 1 minute over medium-high heat. Reduce heat to medium and cover. Cook, stirring occasionally with a wooden spoon, for 10 to 15 minutes.
7. Remove from heat. Using a wooden spoon, stir to desired consistency. Let cool slightly before serving.

Applesauce will keep, refrigerated and in a tightly sealed container, for 3 to 5 days.

VARIATION

Add $\frac{1}{3}$ cup water to stockpot with 1 stick of cinnamon and 2 cardamom pods. Bring to a boil, then reduce to simmer for 5 minutes. Remove spices, and add apples to stockpot. Add 2 to 3 tablespoons additional water if the mixture looks dry, and cook as above.