

Applesauce

I like to keep plain applesauce in my freezer to serve with pork, spice up for a dessert on its own, or use as an ingredient in a variety of treats.

This recipe can easily be scaled up or down depending on how many apples you have and how much applesauce you want to make.

Applesauce

Prep Time	Cook Time	Yield
10-30 Minutes	20 Minutes	3 Cups
Amount	Ingredient	
4-5	Apples	about 2.5 pounds
1/4	cup water	

Variations:

Spiced applesauce. Add 1/2 to 1 tsp. each ground cinnamon and mace, plus a pinch of ground cloves, to 1 cup applesauce.

Spiced applesauce sorbet. Put 4 cups spiced applesauce in an ice cream maker and churn following the manufacturer's instructions.

Instructions

1. Peel and core the apples. There's no need to cut them up too small.
2. Place the apples and water in a large pot and cover. Bring to a simmer over high heat, then reduce the heat to medium.
3. Simmer until the apples are soft, about 20 minutes (less if your apple pieces are smaller, more if they are larger). The cooking time will also vary depending on the apple variety.
4. Let cool. Mash with a potato masher or fork for a lumpier consistency or with an immersion blender for a smoother consistent. Some varieties of apple won't need to be mashed at all.