

Mishmash Applesauce

Simple way to get a sweet healthy treat. Gelatin, a hidden secret for your health. Look up the benefits and you may choose to make more of your food incorporating it!

Mishmash Applesauce

Prep Time		Cook Time		Yield
30 Minutes		30 Minutes		8 Cups
Amount		Ingredient		
3	Lbs	Tart apples	Chopped	
2	cups	Rhubarb	Chopped fresh or frozen	
1	cup	Strawberries	Chopped fresh or frozen	
1	cup	Blueberries	Chopped fresh or frozen	
1	cup	Cranberries	Chopped fresh or frozen	
1	cup	Water		
1/2	Oz	Geletin	Plain	

Instructions

1. In a dutch oven, combine the apples, rhubarb, berries and water. Bring to a boil over medium heat, stirring frequently. Sprinkle gelatin over fruit mixture; stir until combined. Reduce heat; cover and simmer for 15-20 minutes or until apples are tender.
2. Remove from the heat; mash fruit. Let stand for 15 minutes. Serve warm or chilled.