

Applesauce- from ASW Homestead



Ingredients:

7 quarts apples (about 12 pounds)

3 cups sugar (optional)

4 tablespoons lemon juice (needed for canning)

Directions:

Core and skin apples. Fill large stainless-steel pot with prepared apples. Add just enough water to prevent the apples from sticking to the bottom of the pot. Bring to a boil over medium-high heat. Reduce heat and boil gently, stirring occasionally until apples are tender (5-20 minutes).

Remove from heat. Use an immersion blender to achieve the desired consistency. Add sugar if using and the lemon juice. Return applesauce to a boil to incorporate the ingredients.

Makes about 4 quarts.

ASWHomestead.com