



Recipe Extension

CSU Extension

From the kitchen of TRA CSU Extension

Information from Ball Complete Book of Home Preserving



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(Yields: 12 pint jars or 6 quart jars)

Apple Sauce

DIRECTIONS

- Prepare canner, jars & lids.
- In stainless steel saucepan, combine apples with enough water to prevent sticking. Bring to a boil over medium-high heat. Reduce heat & boil gently, stirring occasionally, for 5 to 20 minutes, until apples are tender. Remove from heat & let cool slightly, about 5 minutes.
- Transfer apples to a food mill or a food processor & puree until smooth.
- If you prefer a tart flavor, use 50/50 tart & sweet apples when making applesauce & reduce quantity of sugar.
- Tart apples include Granny Smith & Jonathon. Sweet include Golden Delicious, Rome & Fuji. Gala & Pink Lady make a nice tart/sweet combo. Spiced applesauce: In step 4, add 4 tsp ground spices like cinnamon, nutmeg or allspice, to the sauce with the sugar & lemon juice.

INGREDIENTS

- 12 lbs of apples, peeled, cored and quartered, treated to prevent browning & drained.
- 3 cups of granulated sugar (optional)
- 4 tbsp lemon juice

TIPS

- If you prefer a tart flavor, use 50/50 tart & sweet apples when making applesauce & reduce quantity of



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