



water.

- For best results when preserving apples in syrup, use a light or medium syrup.
- To prevent darkening of apples place them in a holding solution of 1 tsp of ascorbic acid & 1 gallon of water.
- 10 to 12 lbs apples, stemmed, peeled, cored and quartered, treated to prevent browning & drained.
- 1 batch hot syrup- follow recipe for syrup. Approximately 7 cups of syrup or water

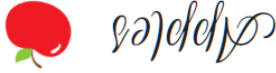
### TIPS

- Prepare canner, jars & lids.
- In large stainless steel sauté pan, combine apples & syrup or water. Bring to a boil over medium-high heat. Reduce heat to medium-low & boil gently for 5 minutes, until heated through.
- Using a slotted spoon, pack hot apples into hot jars to within a 1/2 inch of top of jar. Ladle hot syrup or water into jar to cover apples, leaving 1/2 inch head-space. Remove air bubbles & adjust head-space, if necessary, by adding hot syrup or water. Wipe rim & tighten lids on jar.
- Place jars in canner, ensuring they are completely covered with water. Bring to a boil & process both pint & quart jars for 30 minutes. Remove canner lid, wait 5 minutes, then remove jars, cool & store.

### INGREDIENTS

### DIRECTIONS

(Yields: 12 pint jars or 6 quart jars)



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