

Apple Recipes

APPLESAUCE

3 pounds of Windy Hill apples

Enough water and/or apple cider to cover the bottom of the pot

Brown and/or white sugar to taste-also try maple syrup or honey

Salt to taste

Wash apples, peel, core and cut into quarters. Place into pot and add liquid.

Cook at medium heat until apples are soft and begin to break apart. Stir frequently to avoid burning. Lower heat if necessary and add more liquid to keep apples from sticking to bottom of pot.

Once apples are very soft, remove from heat. Mash pulp with a potato masher or put through a food mill and return pulp to pot. Stir in sugar and salt slowly, test tasting all the while. Stir hot pulp until the sugar dissolves.

Ladle hot sauce into jars for pressure canning or freezing.

Note: If you leave peels on apples, you will get a blush color to your sauce, but you will need to use the food mill to remove the skins after cooking.