

Apple Sauce

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The proportions here are based on the Betty Crocker Cookbook, but my procedure is at considerable departure, especially in that I don't peel the apples. Cooked skins blend right in.

Ingredients:

5 pounds of apples (any kind, weighed whole) (10 pounds max for the deep steamer.)

2 cups of water

1 cup of brown sugar, packed

1 teaspoon cinnamon

1/2 teaspoon nutmeg

Procedure:

- * Cut up the apples into slices, near to the core, leaving the skin on.
- * Place the slices into a big (enough), flat bottom pot, add the water, cover, and bring the water to a boil.
- * Cook (slow boil and low heat) for 10 to 15 minutes, then shuffle the apple slices with a long handle, flat ended spatula. **Take care to scrape the bottom when stirring.** (If there's stuff on the bottom, you're using too much heat.)

Notes: ~ It will seem like way too little water, but the level will rise and the slices will fall.

~ It takes surprisingly little heat to keep the pot bubbling.

~ Some recipes tell us to cook the apples uncovered, but the slices stand a better chance of cooking evenly when covered and stirred/shuffled.

* Keep cooking at a **low** boil (a glass cover is nice) for another 10 minutes and stir/scrape again, breaking up and submerging slices.

* Cook for another 15 to 30 minutes. **CAUTION. Your apple sauce will begin to spit.** Keep it covered while doing a **low heat, low boil. Only stir/scrape when your pot is off the burner.**

* Still lumpy? Then **low** boil for another 15 minutes.

* Stir in the other ingredients last.

* Decant into quart jars, using a scoop and a canning funnel. Fill 2/3 full (for freezing). Eat what's left over.