

Apple Sauce

ver: 2.0 (9/05/2021)

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. (Cutting slices "sidewise" is easier.)

* Place the slices into a big (enough) steamer coloander, bring its 4 cups of water to a boil, THEN place the colander on the pot, cover it, and cook for 15 minutes --turning down the heat while keeping some steam coming out.

* Measure out 3 cups of the boiling water (pour the rest away --saving any dregs), and pour the 3 cups back into the pot.

* Pour/scrape the cooked apple slices into the pot (and clean the colander).

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

--Craig