



Recipe: Sweet Sixteen Apple Sauce

ingredients

1 peck of apples

1 tsp of kosher salt - less if using fine salt

1 cup of water

Yields 4-5 quarts of applesauce.

*Add lemon, sugar or spices as you like,

but if using orchard apples you probably

don't need them.

directions

1. Preheat the oven to 300 degrees F. Make sure the rack is low enough

for your roasting pan to fit.

2. Wash apples in a solution of water and vinegar. Remove any bruised spots with the paring knife. Remove the skins with the vegetable peeler,

then slice/core with the apple slicer. Throw slices into the roasting pan.

(You can keep the cores and peels for making apple jelly)

3. Add the salt/water to the roasting pan, put lid on, and put in the oven.

4. Bake the apples until they are soft enough to mash (between 20-40 min)

5. Remove the roasting pan from the oven and mash the apples with a

potato masher until the consistency is the way you want it. For smooth sauce, you can use a food mill or chinois (cone-shaped tomato strainer).