

Homemade Applesauce

Courtesy of: www.thebetterhomelife.com

Ingredients:

- 6 pounds of apples, peeled cored and sliced
- 1 cup apple cider
- Juice of 1 lemon
- 1/2 cup brown sugar
- Cinnamon to taste (optional)

Instructions:

Start by peeling, coring and slicing the apples. Place the apples in the large stockpot. Add the cider, lemon juice and brown sugar and mix.

Simmer the apples on low, stirring every 5-10 min for the first 30 min. Then continue to simmer for 2-3 hours on low, stirring every 15-20 min.

Use a potato masher to break down the apples. If you prefer a chunky applesauce it may be done at this point. If so, stir in cinnamon if desired starting with 1 teaspoonful. Stir taste and add more if desired. If you would like a smoother texture, continue to simmer, stirring and mashing every 15-20 min until the sauce is the desired consistency then stir in the cinnamon. Remove from heat. Serve warm or chilled.