

Homemade Apple Sauce



INGREDIENTS:

3 lb of apples, peeled,
cored, and cut into
¾-inch pieces
⅓ cup of brown sugar
¼ tsp of salt
2½ tbsp of fresh
lemon juice
½ tsp of cinnamon
⅓ cup of water

INSTRUCTIONS:

1. Combine apples, brown sugar, salt, and water in a medium sauce pan on high heat. Bring to a boil, stirring occasionally.
2. Reduce heat to low, cover and let simmer until apples are tender, about 20 minutes.
3. Uncover and simmer to thicken the mixture.
4. Stir in lemon juice and ground cinnamon.
5. Using a fork or potato masher, crush the mixture until desired texture: chunky or thin.
6. Serve warm or chilled.

