

Gravenstein Applesauce Recipe

(Makes 4 Quarts, about 24 servings)

Ingredients:

- 20# of apples
- 10 cups of water
- Fresh lemon juice (2 lemons)
- 1 cup white sugar
- 1 tbsp cinnamon

Directions:

(Hopefully you have an apple peeler) 😊

1. Squeeze the juice of two lemons into 10 cups of water and mix.
2. Peel, core and slice the apples and *immediately* put the peeled apples in the lemon juice-water bath, to keep the apples from browning.
3. Once all the apples are peeled, place the *drained* apples into a large pot.
4. Turn the pot on medium-low heat for 15 minutes. (stir occasionally)
5. In a small bowl, mix the cinnamon together with the sugar (use a whisk to achieve a uniform mixture. *Set aside.*
6. Keep stirring the apples to prevent burning at the bottom of the pot.
7. Simmer and stir until the apples are all “mushed up.” (This should take between 45minutes-1hr.)
8. Once applesauce texture has been reached, stir in the cinnamon/sugar mixture.
9. Once mixed, you are done! Enjoy hot or cold!!!

Happy Cooking!!!

-Ms. Holmstedt