

Home Made Apple Sauce

Ingredients

6 golden delicious apples
½ cup water
½ cup sugar
1 table spoon lemon juice

Directions

Peel the apples and cut into wedges and place into cold water and add the lemon juice. This will prevent browning. Soak the apples for 5-10 minutes. Then in a heavy pan place the apples and the ½ cup water. Bring the water and apples to a boil and then reduce the heat to simmer. Chunky apple sauce would be ready in 8-12 minutes and for smoother sauce allow more time for the apples to break down. When the sauce is to a desired texture then add the sugar and mix in thoroughly. Season as desired with cinnamon, nutmeg, or as desired.