



## Homemade Applesauce

- juice of 1/2 lemon
- 3 lbs. (12 cups) chopped apples (for smooth sauce, peel the apples and cut into small chop; for chunky sauce, leave apples un-peeled and cut into larger pieces)
- 4 strips lemon peel
- 1/3 cup white sugar
- 1/3 cup brown sugar
- 1 T. cinnamon
- 1 cup water or apple juice
- 1-1/2 cups dried cherries (optional addition to chunky sauce)

1. Place lemon juice in large cooking pot. As you chop and measure the apples, place them into the pot and stir to coat with lemon juice.
2. Add the lemon peel, white and brown sugar, cinnamon and water/juice to the apples. Use a large spoon to mix well. Cover the pot and bring to boil over high heat. (For chunky sauce, add the cherries at this time.) Lower the heat to medium-low, remove the lid and simmer (20 minutes for smooth, 30 minutes for chunky), stirring occasionally.
3. For the smooth sauce, remove pot from the heat and remove the lemon peels. Use an immersion blender (or food processor or blender) and process until smooth.

Note: This applesauce lasts up to one year in the freezer.