

Apple sauce

Posted by Thenor - 2008/01/23 04:20

I had a box of apples that finally went bad I kept them too warm, so I scrounged through them and got enough for a good pot of apple sauce.

de-core a pot full of chopped apples skin them if you so please. Then dice. put in 1teaspoon ground fennel seed 3 tbs cinnamon. a 1/4 tsp cloves. let it cook for an hour or till it is mush. add a little to a lot of suger depending on the apple sweetness. you want it to be enjoyable but not too sweet can while hot. let cool and keep in the fridge (just to be safe since there is not a lot of sugar)

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Re:Apple sauce

Posted by muffin - 2008/01/25 16:50

mmmmm apple sauce....

I make it in a crock pot. Makes the whole house smell like apples.

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Re:Apple sauce

Posted by LoDukeBear - 2008/02/04 19:27

oldschool noreasters will have an applesaucer- looks like a flour sifter. you cook the apples whole, in a teeny bit of water, until they collapse (you can tell by a change in sound, smell and visual texture.) then you spoon them out, and use the applesaucer, it removes the core, seed and skin, and smooshes the pulp down to a sauce. best served warm with yogurt or sourcream!

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