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Applesauce

There is no comparison between homemade and store bought applesauce. My secret for keeping that "fresh apple" taste is to use almost no sugar and bottled spring water when I make it.

2 ½ to 3 ½ pounds of MacIntosh apples
Small bottle of spring water
¼ cup of extra fine white sugar

Wash the apples and remove the stems.

Cut the apples into quarters. Remove and discard the seeds and core. (You do not have to remove the peels.)

Put 1 inch of spring water in a large heavy saucepan and add the apples.

Cook the apples on medium heat until they are soft, stirring to prevent sticking. (You may have to add some additional water to the bottom of the pan while you cook the apples.)

Force the cooked apple mixture through a food mill fitted with the medium disk to remove the peels.

Return the apple pulp to the pot and add sugar to taste.

Bring the applesauce to a boil, stirring constantly to prevent sticking.

Reduce the heat to low and simmer gently for 5 minutes, stirring constantly to prevent sticking.

Remove the pot from the heat and ladle the hot applesauce, using a wide-mouth plastic funnel, into a sterilized quart size heatproof glass jar with a non corrosive lid.

Let it cool completely and store in your refrigerator for up to one week.

Makes one quart.

NOTE: I find it helpful to use a "flame tamer" on my gas stove's burner to prevent burning the applesauce.

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