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Yiota's Greek-Inspired Applesauce

My friend, Yiota Moe, honors her Greek heritage with this lemon and spice infused applesauce which is perfect with lamb, pork, or chicken. Or try it warm over vanilla ice cream for a quick dessert.

Twenty large apples-prefer Jonagold, Cortland, Jonathan, Yellow Transparent, or Northern Spy
½ cup fresh lemon juice
½ cup of extra fine white sugar
½ teaspoon ground ginger
½ teaspoon freshly grated nutmeg
1 teaspoon cinnamon

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 the lemon juice 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. Add the ginger, nutmeg, and cinnamon. Blend well. (Add more spices to taste.)

Ladle the hot applesauce, using a wide-mouth plastic funnel, into a sterilized quart size heatproof glass jars with non corrosive lids.

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

Makes about 2 quarts.

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

Victoria Wessler