

Happy Holidays from ePublishingPartners, Inc.
From our table to yours!

Cut along dotted line

Apple Butter



Ingredients

- apples (as many as you can handle, but you'll want to use at least a couple dozen to make this whole operation worthwhile)
- warm spices (cinnamon, ginger, nutmeg, clove)
- lemons
- sweetener of your choice

Directions

1. Quarter and core the apples, tossing the pieces in lemon juice as you go. Apple skin has pectin, which will help to thicken your apple butter, and red apple skin will make it darker. But apple skin can be bitter, so taste it and then decide whether to peel or not. If you chose to peel, you can make up for the loss of pectin with a longer cooking time.
2. Put the apple quarters in a big pot and, to prevent scorching, add just enough water to cover the bottom of the pot.
3. Cook over medium heat, stirring occasionally, until the apples are very soft.
4. Remove from the heat, drain off any water, and cool slightly. Then put the apples through a Foley food mill or press through a sieve to remove the peel.
5. Add honey or sugar and spices to your liking.
6. Puree to a very smooth consistency in a food processor or with a vertical blender and return to the pot.
7. Cook over medium heat for 1-2 hours, stirring frequently, until the apple butter is very thick. Cool and refrigerate. This is a great product to can.