



APPLE SAUCE

This can be chunky or smooth. A blend of 2-3 apple varieties makes the best-tasting sauce.

Peel, core & slice apples. Place in sauce pan and add one inch water. Simmer & stir about 30 minutes until apples are desired consistency. Sugar &/or cinnamon may be added to taste. If needed, cooked apples can be put in a food mill or sieve. Place in freezer containers & freeze

CIDER SYRUP

- 1 C. apple cider
- 3 T. light corn syrup
- 1 T. light brown sugar
- 1 T. fresh lemon juice

In a small saucepan bring ingredients to boil. Then reduce the heat to medium & boil, stirring occasionally, until the mixture is reduced by half, about 10 minutes. Remove the pan from the heat & swirl in, 2 T. cold butter, cut into 6 pieces. Serve immediately or let cool, pour into a jar & refrigerate for up to 1 week. Reheat (but do not boil) before using.