

**Ingredients**

**3 to 3 1/2 pounds apples per quart**

**Water**

**sugar (optional)**

**Preparation:**

**Wash, stem and quarter apples; core and peel. Cook apples until soft in a large covered sauce pot with enough water to prevent sticking. Mash apple with a potato masher when soft. press apples and juice through a sieve or food mill. Return apple pulp to saucepan. Bring applesauce to a boil, stirring to prevent sticking. Ladle hot sauce into hot jars, leaving 1/2 inch from top of jar. Remove air bubbles. Put on two-piece caps. Process pints and quarts 20 minutes in a boiling water canner.**

**To make the recipe different you can spice applesauce be made to taste adding ground spices, such as allspice, cinnamon and nutmeg, to the sauce during the last 5 minutes of cooking. For a chunky sauce, core and peel apples before they are cooked. Coarsely crush the cooked apples with a potato masher.**

**Using a sweet variety eating apple may lessen the need for adding sugar.**

**Macintosh, Cortland, Red and Golden Delicious , I used all four types of apples for the flavor of all four.**