Bourbon Apple Butter



Ingredients

- 4lbs Apples, diced into 1” chunks
- ½ Cup Water
- ¼ Cup Lemon juice
- 1tsp Lemon zest
- 1ea Whole anisestar
- 5ea Whole cloves
- 1ea Cinnamon sticks
- 6ea Mustard seeds
- ¼ tsp Salt
- 3 Cup White sugar
- ½ Cup Raw sugar
- ¼ Cup Bourbon of choice

Additional Items

- Cheese Cloth
- Butchers twine
- Blender

Procedure

1. Wash, core and dice apples, place into pot on stove top.
2. Enclose the anisestar, cinnamon stick, cloves, and mustard seed in the cheese cloth using butcher's twine. I leave enough twine so I am able to tie it to the side of the pot for easier removal later.
3. Combine all ingredients but the whiskey into the pot with the apples, stir to mix evenly. Set heat to medium low.
4. Submerge the cheese cloth pouch into the pot.
5. Stir every five minutes, until apples are softened.
6. Once apples are soft, in small batches carefully blend the apples until you achieve your desired texture. Place pureed apples back into the pot.
7. Add the bourbon, continue to cook the apple butter until desired consistency is obtained.
8. Properly cool and store in an air tight container in the fridge, then enjoy!