



Seedlings Fruit Applesauce

4 pounds mixed Seedlings apples
¼ cup water
3 tablespoons sugar (to taste)
1 tablespoon cider vinegar
½ teaspoon ground cinnamon (or nutmeg)

Peel apples, core and roughly chop.
Stir all ingredients together in saucepan
Bring to simmer, stirring occasionally
Reduce heat to low and cook, covered until apples are falling apart
(usually about 15-20 minutes)
Mash roughly for chunky sauce, or run through food mill for a smooth sauce

Recipe from Seedlings Fruit (South Haven, Michigan)

