

Apfelmus- (German applesauce)

“Apfelmus is your basic applesauce that is a typical German accompaniment to roast meats like Schweinebraten.”

Servings: 4 to 6

Ingredients

3 lb.	Apples, peeled, cored and chopped into chunks
1 cup	Water
3/4 cup	Sugar
1	Lemon, juice only
1/2 tsp.	Cinnamon
1/4 tsp.	Salt



Directions:

Add all the ingredients to a large, large saucepan and bring to a boil over medium-high heat. Reduce heat and simmer, stirring occasionally, until the apples just begin to fall apart, 15 to 20 minutes.

Remove from heat and put through a food mill for smooth applesauce, or mash with a potato masher for chunky applesauce. Adjust sweetness by adding more sugar if you like.

Serve hot or cold.

Freezes well.