

## Homemade Applesauce

<http://userealbutter.com/2010/11/12/homemade-applesauce-recipe/>  
from [Simply Recipes](#)

3-4 lbs. of peeled, cored, and quartered apples (use a good cooking apple: Granny Smith, Fuji, Jonathan, McIntosh, or Gravenstein)  
4 strips of lemon peel  
lemon, juice of (3-4 tbsps)  
3-inch cinnamon stick  
1/4 cup dark brown sugar  
1/4 cup of white sugar (approximately – depending on how sweet you want it and how sweet the apples are)  
1 cup water  
1/2 tsp salt

Place everything in a large pot (one large enough to hold all of the apple quarters... ahem) over high heat. Cover the pot and let the contents come to a boil. Reduce heat to a simmer and let cook for 20-30 minutes. Turn off the heat and remove the cinnamon sticks and lemon peels before mashing the apples with a potato masher. I prefer mine to be chunky, so I don't go crazy mashing the apples. Serve hot or cold.