

THE UN-COOKBOOK

OF

OUR FINAL

FREEZER

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APPLESAUCE

TIPS FOR BUYING APPLES

1. BUY DIRECTLY FROM AN ORCHARD (ASK ABOUT "SECONDS", WHICH ARE CHEAPER, NOT-AS-PRETTY APPLES THAT ARE STILL GOOD FOR MAKING APPLESAUCE.)
2. BUY AT PEAK HARVEST
3. BUY A VARIETY OF APPLES

SWEETER APPLES

FUJI, BRAEBURN, GALA, ROME

TARTER APPLES

EMPIRE, GINGER GOLD,
JONAGOLD, HONEYCRISP

EQUIPMENT YOU'LL NEED

- ___ 8 QUART STOCKPOT
- ___ SMALL BIRD'S BEAK PARING KNIFE
- ___ IMMERSION BLENDER
- ___ CONTAINERS FOR STORAGE
- ___ WIRE RACK (FOR COOLING)
- ___ FAN (FOR COOLING)

INGREDIENTS YOU'LL NEED

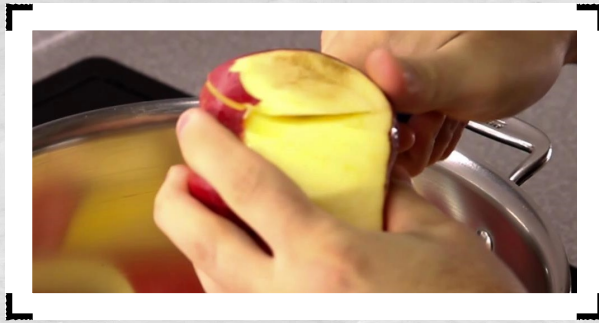
- ___ 1/2 PECK OF APPLES
- ___ LEMON JUICE
- ___ WHOLE NUTMEG
- ___ WATER
- ___ SALT

YIELD

YIELDS 12 CUPS OF APPLESAUCE

WHAT YOU'LL NEED TO DO

- 1 WASH THE APPLES.
- 2 CUT THE APPLES INTO 4-6 PIECES. PUT THEM DIRECTLY INTO THE STOCKPOT. REMOVE ANY BRUISES OR WORMHOLES.



- 3 ADD 1/2 CUP OF WATER TO THE POT.
- 4 TURN THE STOVE'S BURNER TO MEDIUM.
- 5 ADD 1/2 TEASPOON OF SALT AND 1 TABLESPOON OF LEMON JUICE.

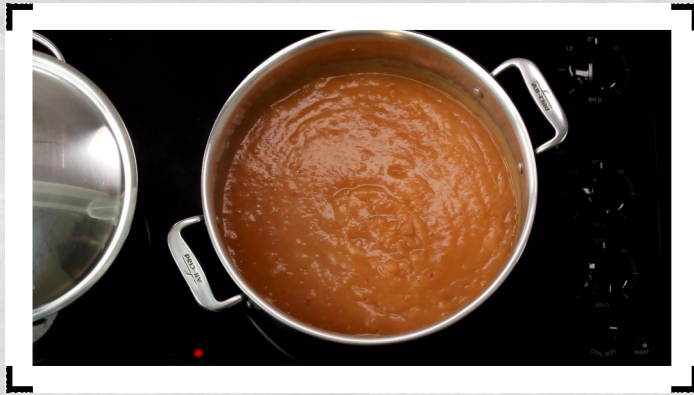
- 6 PUT THE LID ON. TURN THE BURNER ON HIGH. WHEN STEAM STARTS COMING OUT OF THE SIDES OF THE POT, TURN THE BURNER BACK DOWN TO LOW. SET A TIMER FOR 20 MINUTES.
- 8 AFTER 20 MINUTES, TURN THE BURNER OFF.
- 9 USE THE IMMERSION BLENDER TO BLEND THE APPLES. ALWAYS KEEP THE IMMERSION BLENDER IMMERSED.



MOVE THE IMMERSION BLENDER AROUND THE POT CONTINUALLY TO BRING IN NEW APPLE MIXTURE.

WHAT YOU'LL NEED TO DO

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ADD A PINCH OF XANTHAM GUM TO THE WHOLE POT OF APPLESAUCE IF YOU WANT TO KEEP THE WATER FROM SEPARATING FROM THE APPLES.

11 SPOON HOT APPLESAUCE INTO INDIVIDUAL CONTAINERS ON A COOLING RACK. RUN A FAN OVER THE CONTAINERS TO COOL THEM DOWN.

12 LABEL YOUR CONTAINERS.

13

ONCE THE APPLESAUCE IS ROOM TEMPERATURE, PUT THE CONTAINERS IN THE FREEZER.

