

CINNAMON SUGAR APPLESAUCE

6 pounds of apples – three varieties or more
2 cups liquid (water, cider, or juice) – more as needed
1/3 cup cinnamon sugar – more as needed
1/2 teaspoon butter
Dash of salt (omit if desired)

Wash and cut up apples. Put in heavy saucepan. Add liquid and cover. Cook at medium flame until completely soft and foamy, about 20 minutes. Remove from flame, uncover, let cool briefly. While still warm transfer mixture to a food mill placed over a large bowl. Grind down thoroughly. The sauce will be loose, but will thicken as it cools. Season to taste with cinnamon sugar, butter, salt. (Optional: a cut up quince added to the pot will make the sauce pink and sweeter.)

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