



Apple Butter

1 lb. tart cooking apples (3 Granny Smith, peeled & chopped)
1 orange
1 lemon
2 tsp. brown or maple sugar or honey
1/2 tsp. vanilla
1 c. apple juice
1/8 tsp. ground cinnamon
1/8 tsp. ground all spice
dash of salt

Place apples in a large, heavy-bottomed saucepan. Remove 3-inch long strip of peel from the orange and lemon and add to the apples. Squeeze juice from the orange and lemon and add juice to the pan. Add remaining ingredients.

Bring mixture to a boil, cover, and cook over low heat for 15 minutes. Uncover pan and continue to cook over very low heat until mixture is thick - about 45 minutes. The liquid will have evaporated, so you must stir almost continuously during the final 15 minutes of cooking.

Two alternatives after cooking over low heat for 15 minutes:

1. Place mixture in an oven-proof dish and bake at 300, stirring every 10 minutes or so until liquid is evaporated.
2. Place mixture in a crock pot and cook all day. Cool mixture to room temperature.

Work the apple butter through a food mill, a sieve, or puree in food processor if you want really smooth butter. Refrigerate in airtight container for up to one week. Makes one cup.

