

Mutzu Apple Sauce

Choose apples that are both sweet and that will cook down to a smooth sauce. Mutzu apple is just one example.

[] Peel and core 8 medium sized apples. Slice them into a saucepan and add an inch depth of water or enough water to half the depth of the apples. Stir well.

[] Over medium heat, bring the apple slices and water to simmer, with lid on pan. Reduce heat and continue to simmer with lid on, for approximately 20 minutes. *This is to cook the apples until they are ready to break down into sauce.*

[] Remove pan lid. While constantly stirring, continue to simmer the apples, until much of the water has evaporated and the apples have the texture of a thick sauce.

[] Allow to cool. Store refrigerated at 40°F, in covered container for up to 4 days.