



DESCRIPTION

Roll up your sleeves and get ready to make a delicious holiday treat! Cook along with Carrie as she shows you how to prepare traditional apple sauce just in time for Chanukah.

INGREDIENTS

- 4 pounds of your favorite apples
- 1 lemon
- 2 cinnamon sticks
- 1/2 cup apple juice, cider or water
- honey, brown sugar or maple syrup to taste

TOOLS

- knife
- large heavy pot with lid
- mixing spoon
- measuring cup
- potato masher
- bowl

DIRECTIONS

1. Cut your apples into quarters, and along with half the lemon (juiced), place them in a large heavy pot.
2. Add cinnamon sticks and half of a lemon.
3. Add brown sugar, honey or maple syrup to taste.
4. Add 1/2 cup of apple cider, apple juice or water.
5. Cover and bring to a boil. Then simmer over low heat, stirring occasionally to turn the apples and to make sure they don't stick to the bottom of the pan. You may need to add some more liquid if the mixture begins to look dry. Cook about 20 minutes, or until the apples are soft.
6. Turn off stove. Take out the cinnamon sticks and lemon.
7. Carefully mash your apples with a potato masher until they are the consistency that you like. Pour it into a bowl and it's ready to serve!