

Stewed apples

Ingredients:

3 lbs apples (mcintosh)
1 cup sugar
1 cup water
2 fl. ounces lemon juice

Equipment:

pot for processing jars
trivet for processing pot
apple corer
fruit / vegetable peeler
cutting board
knife
measuring cup
long-handled wooden spoon or long-handled stiff stirring spoon
stainless steel pot for heating apples
stovetop (2 elements)
3 clean pint mason jars
1 clean half-pint mason jar
soup ladle
mason jar funnel
mason jar wrench

- Fill processing pot with water to approximately six inches or as required to fully submerge filled jars.
- Bring processing water to a boil while proceeding with the following steps; turn off when boiling if before other work is complete.
- Add water to stainless steel pot for cooking the apples.
- add sugar to the cooking pot with the water.
- add lemon juice to the cooking pot with the water and sugar.
- Clean apples.
- Core apples.
- Peel apples.
- Slice apples into eighths.
- Cut slices into thirds.
- Place apples in the stainless steel pot as they are cut up.
- Occasionally mix the apples and water / sugar / lemon juice mixture, to minimize oxidative browning.
- Fully mix apples, water, sugar, and lemon juice when all apples are in the cooking pot.
- Place pot of apples on the stove.
- Set stove to high heat.
- bring apple mix to a gentle boil, constantly stirring apple mix.
- reduce heat.
- simmer apple mix for five (5) minnutes, constantly stirring apple mix.
- Remove pot of apple mix from the stove.
- Bring processing water back to a boil.
- Transfer apple mix to mason jars using the soup ladle and mason jar funnel, to about the top

of the jar shoulder.

- place a mason jar lid and ring on each jar as they are filled.
- lightly hand tighten each ring.
- place filled jars into boiling water.
- once the water is boiling again, boil for 20 minutes.
- remove the jars from the boiling water.
- allow jar to cool, preferably in a refrigerator.