



# HOMEMADE APPLE SAUCE

BEGIN WITH "ORCHARD FRESH" APPLES  
FROM BRECKNOCK ORCHARD.

**½ bushel of apples will make 10 – 12 quarts of applesauce.**

**TIP:**

*For a tart applesauce, use a blend of 75% tart varieties and 25% sweet varieties.*

*For a sweet applesauce, use a blend of 75% sweet varieties and 25% tart varieties.*

*For a pink tint to your sauce, use Cortland, Jonagold, Jonathan or Rome apples, or a blend of all of these together will make an excellent sauce.*

*We will be glad to make a blend of apples for you, just let us know if you like sweet or tart applesauce.*

1. Wash Apples
2. Use apple wedger or a knife to remove core and stem of apples and cut them into wedges.



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3. Place approx 1 inch of water in the bottom of a heavy duty kettle. Fill it with apples.
4. Cook on medium to high heat stirring regularly to avoid burning.
5. When apples are cooked soft, remove from heat and place in the colander or sauce master. Use sauce master as directed.
6. Add sugar to your desired sweetness. Stir well.

**FREEZING:**

Pour applesauce into freezer containers. Allow to cool. Place lids on after cooled and store in freezer for up to 12 months.

**CANNING:**

Pour apple sauce into canning jars, clean rims of jars, screw on lids, then process in boiling water bath, 20 minutes for pints, or 30 minutes for quarts.

If you want to use the same blend next year, be sure to write down the apple varieties you used.



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