

## **APPLESAUCE TO FREEZE**

Wash apples; remove stems and bad spots. Cut in half or quarters depending on size.

Add to a large pot; add a small amount of water or apple cider to keep apples from sticking to the bottom. Cover and cook on low heat until soft and mushy. Can be cooked in the microwave.

Strain through a Foley Food Mill to remove pits and skins. Add sugar to taste if desired. If too thick, add water or apple cider. Freeze in pint containers.