



# Applesauce

from the kitchen of Jennifer Zeigler • Local Shortcuts

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## *Ingredients:*

½ bushel of apples

1 to 2 Tbs. cinnamon, to taste

½ cup apple cider

1 vanilla bean

3 Tbs. honey, or more to taste

## *Preparation:*

Quarter, peel and core apples. Place in a large stockpot with cider and bring to a boil over medium heat, stirring regularly to prevent the apples from sticking. If the apples don't fit in the pot all at once, add more as the sauce cooks down. Add the honey and cinnamon. Slit the bean down the middle and use the back of a knife to scrape out the seeds. Add the seeds and the empty pod to the sauce.

Continuing to stir regularly, cook the mixture to desired consistency, about an hour. Ladle hot applesauce into hot, sterilized canning jars, leaving a quarter-inch headspace. Wipe jar rims clean and cap with hot, sterilized, two-piece lids. Process in water-bath canner for 20 minutes.