

Apple butter

From Dane Frazier, St. John's Restaurant

Apples, peeled, cored - 3lbs

Fresh apple cider - 2 cups

Granulated sugar - $\frac{1}{2}$ cup

Brown sugar - $\frac{1}{2}$ cup

Ground cinnamon - $\frac{3}{4}$ tsp

Ground cloves - $\frac{1}{4}$ tsp

Ground Nutmeg - $\frac{1}{8}$ tsp

Ground Allspice - $\frac{1}{8}$ tsp

Kosher salt - $\frac{1}{4}$ tsp + $\frac{1}{8}$ tsp

Vanilla extract - 1 $\frac{1}{2}$ tsp

- Peel, core, quarter and slice apples into 1/4" slices. Reserve.
- Pour cider into a large pot, one big enough to hold the whole recipe, and combine with sugar, spices, salt and vanilla.
- Bring to a boil then add the apples.
- Return to a boil and reduce heat to medium.
- Cover pot leaving a small vent for steam to escape.
- Stir periodically to cook apples down evenly. Simmer until apples are soft, brown and slightly translucent.
- Remove from heat, remove lid and let cool slightly. Enjoy the aromas!
- Preheat a conventional oven to 250°F
- Blend mixture in a blender and strain through a fine mesh strainer.
- Pour apple purée into a shallow pan and place in oven.
- Bake purée slowly for 3-5 hours, stirring every hour to check consistency, until the purée slowly caramelizes. Three hours for a more saucy butter, five hours for a more set up, jam-like butter.
- Reserve in a jar or air tight container. Also freezes well.

Makes 1 quart