

Homemade Chunky Applesauce Recipe

From Elizabeth at [OhioThoughtsBlog](http://ohiothoughtsblog.blogspot.com/)

About 4 to 5 dozen various apples
1 cup all-natural apple juice (I use Mott's)
2 tablespoons lemon juice
2 cups brown sugar

- 1 cup white sugar

1 1/2 tablespoons cinnamon
1/2 teaspoon butter flavoring (optional)
1 teaspoon vanilla
1 tablespoon real butter (to reduce foaming)

Wash, peel, and core the apples.

Cut each apple into 8 slices.

Combine all ingredients in a large stockpot, stirring gently and mixing well.

Cook over medium heat bringing the mixture to a low boil.

A low boil is when a small bubble or two will pop up to the surface every second or two.

Reduce heat and simmer until apples are somewhat soft.

Using a potato masher, smash about half of the apples in the mixture or until desired consistency.

I like lots of chunks of apples left in my applesauce!

To Freeze:

When Chunky Applesauce is completely cool, pack into airtight freezer containers. Leave a 1-inch headspace and freeze. Frozen applesauce can be stored for a year at 0 degrees Fahrenheit.

To Can:

Wash and sterilize pint canning jars.

Prepare a hot water bath canner.

Ladle hot applesauce into hot jars, leaving 1/2 inch headspace.

Remove any air bubbles. Clean the jar rim and attach the 2 piece lid, but just until fingertip tight.

Place the filled jar in the prepared water canner. Repeat until all jars are filled.

Make sure the water in the canner covers the jars by at least 1 inch.

Once the canner is full, bring water to a rolling boil and process pints for 20 minutes.

Turn off the heat and remove jars. Do not tighten lids.

Let cool for at least 12 hours or up to 24 hours before disturbing.

Once cool, test seals, wipe off jars, label, and then store in a cool dark locating until ready to use.

For recipes and DIY projects please visit: <http://ohiothoughtsblog.blogspot.com/>