Applesauce

4 pounds washed, cored and cut apples.
1 ½ cups water
¼ cup lemon juice
1 cup of granulated sugar or brown sugar
1 teaspoon of cinnamon, or more to taste

Core and cut the apples. Place apples into a large pot.
Add water and lemon juice.
Cover and cook over medium-low heat, stirring occasionally, until the apples begin to break down. This takes about 15-30 minutes.
Process the cooked apples through a food mill.
Add sugar.
Add more water to adjust the consistency of the sauce if necessary.
Add cinnamon to taste.
At this point you can store in the refrigerator for a week or preserve in jars for up to a year.
One recipe yields about 8 cups.
Recipe doubles well.

To Preserve the applesauce:

Wash canning jars in hot soapy water.
In a large canner, bring water to a boil. Add jars and boil for 10 minutes.
It is a good idea to have your jars in the hot water while you are cooking the applesauce because you want to put hot applesauce into hot sterilized jars.
Remove some of the hot water into a small bowl and add the lids to the water to sterilize.

Reheat sauce to a boil, again stirring often to prevent sticking.

Fill hot jars with hot applesauce leaving 1/2 inch head space.

Be sure to get any air bubbles out of the jar by running a plastic utensil down the inside of your jars. This will stop any air being trapped in the jars, expanding, and eventually continuing the oxidation process.

Screw band down until resistance is met, then increase to fingertip-tight.

Final step is to process in a waterbath canner. It is important to use the correct time for your altitude. See the chart below to determine your processing time.

Place jars in canner, ensuring they are completely covered with water. Bring to a boil and process both pint (500 ml) and quart (1L) jars for 20 minutes.

When your water bath is finished, remove your canner from the heat source and allow the applesauce to cool for 10-15 minutes in the hot, but not boiling water. This will allow time for the applesauce to cool more slowly and condense without producing excessive air pockets at the top of your jars, thus decreasing the risk of excessive oxidation.

Remove the jars from the water. Once the jars are cool, you can check that they are sealed verifying that the lid has been sucked down. Just press in the center, gently, with your finger. If it pops up and down (often making a popping sound), it is not sealed. If you put the jar in the refrigerator right away, you can still use it.

Process Pints (2 cups or 500mls)

0-1000 feet needs 15 minutes

1000 - 6000 feet needs 20 minutes

above 6000 feet needs 25 minutes

Process Quarts (4 cups or 1 litre)

0-1000 feet needs 20 minutes

1000 - 3000 feet needs 25 minutes

3000 - 6000 feet needs 30 minutes

above 6000 feet needs 35 minutes