

## ***Miriam's Turkey Roaster Quantity Applesauce Recipe***

**8 quarts apples, washed, peeled, cored, quartered**

**and later diced and measured**

**2 cups water**

**1/4 - 2 cups sugar--more or less depending on apple**

**1/2 cup canned crushed pineapple**

Wash, peel, core and quarter the apples and place them in a large bowl half filled with water; add to this water 1 T. vinegar, fruit fresh or lemon juice--this keeps the apples from turning brown. Drain the apples in a colander and discard this water. Dice and measure the 8 quarts of apples. Put in a turkey roaster with 2 cups of water; cover, and place in 350 oven. Set timer for 30 minutes, and stir the apples. Cover and check every 15 minutes to observe if they are tender. Apples will vary in time needed to get tender. Remove from oven and whip with a French whip. Add 1/4 cup of sugar and 1/2 cup of pineapple and stir. Do a taste test, tart apples may require a bit more sugar. If necessary, add more sugar a 1/2 cup at a time.

TO FREEZE--Cool sauce to room temperature. Put in plastic containers leaving 1 inch of headroom for expansion. Label with contents and date. Freeze firm in a single row before stacking them in your freezer.

TO CAN--Clean quart or pint jars and boil in hot water. Place the heated applesauce in the jars, allowing 1 inch headroom. Seal with heated proper canning lids. Place in preheated hot water to cover the jars; simmer for 20 minutes for quarts. Remove from water, tighten lid, set on counter top without drafts to cool. Check seals, label, store in cool dark place.

Oven applesauce recipe compliments of my mom, Miriam Ruth Graetzer, 2013