

Glenda's Grown-Up Applesauce

A Tasty Recipe From:



Ingredients:

- 3 lbs. apples, peeled, & chopped
- ½ vanilla bean
- 3 T honey
- ½ Cup cider
- 2 T lemon juice
- 1 cinnamon stick
- 1/2 tsp allspice
- 2T brandy
- Brown sugar to taste
- Whipping cream or 1/2 & 1/2

Directions:

Place apples in large pot. Split vanilla bean, scrape seeds into pot and add the pod. Add honey, cider, lemon juice, cinnamon stick, allspice & brandy.

Over medium heat, cook, covered until apples are soft but not mushy, about 10 min. Cool.

Remove vanilla bean and cinnamon stick. Taste, adjust sweetness. Add brown sugar not honey if needed.

Mash lightly, Serve warm or chilled with or without cream. Freezes well.