

Quick and Easy Apple Butter



Where service *and savings* matter.

SERVINGS: 2 ½ pints

DIRECTIONS:

INGREDIENTS:

3 lbs (about 6 medium) Granny Smith apples, peeled, cored, finely chopped
2 tsp fruit fresh
½ cup apple cider or orange juice
2 cups (16 oz) firmly packed brown sugar
1 ½ tsp ground cinnamon
1 tsp ground nutmeg
½ tsp ground cloves

1. Place apples and apple cider in 2 ½ quart microwave-safe bowl. Cover tightly with plastic wrap.
2. Microwave on HIGH for 15 minutes. Carefully remove plastic wrap and stir in remaining ingredients.
3. Transfer mixture to blender and process until smooth.
4. Return to microwave-safe bowl and cook uncovered for 10 minutes longer on HIGH, stirring every 2-3 minutes.
5. Fill jars to ¼-inch from tops and seal according to water-bath canning recommendations, processing for 13 minutes.

Source: Thelma Dabbs. September 1998.

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