

RECIPE

Prep: 30 minutes | Cook: 2 Hours | Makes: 6 half-pints

INGREDIENTS

4 ½ lb. favorite apple (cored & quartered)

3 c apple juice

2 c sugar

3 tbsp fresh lemon juice

½ - 1 tsp ground cinnamon

DIRECTIONS

In a 10-quart heavy pot combine apples and apple juice. Bring to a boil, then reduce heat. Simmer for 30 minutes. Stirring on occasion. Press apple mixture through a sieve. Return pulp to pot.

Stir in sugar, lemon juice, and cinnamon. Bring pulp to a boil, reduce heat. Simmer uncovered over a very low heat for a 1 1/2 hour to 2 hours. Or until thick enough that mixture mounds on a spoon, stirring often. Place pot of apple butter in a sink filled with ice water. Stir until cool! Place into clean wide-mouth half-pint freezer containers, leaving a bit of headspace.

Store in refrigerator up to 2 weeks or freeze for 6 months.