

Apple Sauce

(serves 4 to 6)



Ingredients:

4 Granny smith Apples (green skin)
1 cup caster sugar
1 tbs butter
½ teaspoon ground cinnamon
2 pinches salt
Water

Method

Peel, core and dice the apples into small pieces and add to a pot and cover with water (just enough to cover the apples). Add the sugar, butter, cinnamon and salt. Bring to the boil and simmer till the apples are soft. Drain into a bowl, but keep the juices. Let cool. Place apples into a blender and puree. If you find that the apples are not pureeing easily; you can add some juices (small amount) to get started. Once all pureed, you can then see how thick it is and you can add some juices to it, to make it as thick or thin as you want (your choice). Great with pork or even add to another sauce or gravy to give it extra taste and texture.