

Bayfield Apple Sauce

Old Rittenhouse Inn

Makes 2 quarts

5 pounds apples (Wealthy or Mackintosh)

1 c. apple juice

1/3 c. lemon juice

1/4 tsp. ground nutmeg

1/4 tsp. ground cinnamon

1/4 tsp. ground allspice

1 1/2 c. crab apple jelly

1. Pare, core and quarter the apples.
2. Mix with apple juice, lemon juice, and spices in a large sauce pan. Cook over medium heat until very soft.
3. Remove from heat. Process in a food processor, using a steel blade, until smooth. Add jelly. Process until color is evenly distributed. (3-5 seconds)