**Big Batch Apple Sauce**



Cook up 80-100 Apples

Fill your largest stock pot full to the brim with sliced apples.  Mix about ½ cup of lemon juice with about 1½ cups of water, and pour it over the top.

Put the lid on and cook the apples on medium heat until they are soft.  30-45 minutes, maybe?

Once the apples are soft, put them through the blender in batches until smooth.  The peels are soft and really do “disappear” into the sauce.  Give ’em a quick pulse and you’ll have applesauce.

Add some cinnamon & Sugar to taste

Store in container in fridge.