



PAULA RED APPLE SAUCE

Ingredients

1/2 cup sugar
1 cinnamon stick
9 Paula Red apples
Ground cinnamon
(garnish)
3 TBSP lemon juice
1 cup apple cider

Instructions

1. Peel, core and quarter apples. Place apple quarters in bowl of water.
2. Drain water and place apples in Dutch oven. Pour lemon juice, apple cider, and sugar into Dutch oven. Place cinnamon stick on top.
3. Bring contents to a boil. After boiling, reduce heat to a simmer and cook for 30 minutes. (Apples should be very tender)
4. Remove apples and mash with potato masher. Let cool.
5. Top with ground cinnamon and enjoy.