

Apple Sauce

Ingredients

- 2 lbs apples
- Water, about 1 cup
- Pinch of salt
- 1/2 cup sugar, or more

Instructions

1. Wash apples. Pare as thin as possible and cut into quarters or eighths. Remove core.
2. Pour water into sauce pan. Add salt and apples.
3. Cover the pan and place over a low flame. Cook apples till tender when tried with a fork.
4. When tender, remove from the flame and add sugar.
5. Stir until the sugar is mixed with the apples.
6. Cool and serve.

Apple Sauce Six servings
2 lbs apples Pinch of salt
water about 1 cup sugar $\frac{1}{2}$ cup or more

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