

Stewed Apples



Ingredients

5# Apple pieces (purchase 6-7 pounds). Preferably use a variety or mix of apples for the best taste and texture. To see if your favorite apples are good for cooking check here: [Apple Guide](#)
approximately ½ to 1 cup water
¼ tsp. ground cinnamon
1/8 tsp. ground nutmeg if desired
1/8 tsp. salt
¾ cup granulated sugar, or to taste

Procedure

1. Peel and core your apples. Cut into large chunks about 1" in shape.
2. Put approximately ¼" of water into a large pot or pan that will hold all the apples comfortably has a tight fitting lid. Add the sugar and spices. Bring to a simmer to dissolve. Add the apples and stir a few times to coat.
3. Put the lid on and turn to low heat. Try not to stir the apples a lot to prevent them from breaking up.
4. Swirl the pan, and stir only occasionally. Cook over low heat until the apples are just tender, but not mushy. The sugared water should simmer up over the apples.
5. Serve warm or hot, or chill down. Easily frozen.

Yields about 3 qts.

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