

Apple Sauce

4 pounds Bartlett's Apples

1 to 1-1/2 cup Bartlett's Cider, or water

Sugar (optional)

Ground cinnamon (optional)

Red hot cinnamon candies (optional)

Core apples and slice, and put in a 4 quart Dutch oven; pour cider or water over; bring to a boil. Reduce heat; cover and simmer 8 to 10 minutes or until tender. Remove from heat and put through food mill. Add any one or any combination of optional ingredients to taste, and serve warm or chilled.

