

SAVOR INDIANA RECIPES



Old Fashioned Apple Butter

INGREDIENTS

1.2 bushel apples, any variety except Red Delicious, wash and core, do not peel

1 Gallon or more of sweet cider

1 1/2 cups cinnamon red hots

2 1/2 cups hot water

3 cups light brown sugar

1 cup white sugar

4 to 6 tsp. cinnamon

1 tsp. clove

1 tsp. nutmeg

1/4 tsp. salt



From The Kitchen of
Dick Byers' Grandmother Ruth
From "Limestone Lawrence
County"

DIRECTIONS

1. On stove, heat apples and cider. When tender, run through food mill or colander.
2. Cook in large pan, in the oven at 350 degrees, stirring occasionally. Bake 5 to 6 hours.
3. Add red hots and hot water.
4. Add sugars, cinnamon, clove, nutmeg, and salt.
5. Return to oven; simmer, stirring occasionally, until desired consistency to can in sterilized jars, seal.

Yield: About 12 quarts.