Easy Homemade Applesauce

Ingredients:

- 3 pounds apples (some apples good for sauce: Gala, Golden Delicious, Fuji, Granny Smith, Pink Lady)
- 1 teaspoon cinnamon (optional)
- 1 pinch nutmeg (optional)
- 1 ½ cups water
- 2 thin lemon slices (to keep apples from turning too brown!)
- ¼ teaspoon salt

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Easy Homemade Applesauce continued

**Directions:**

1. Peel and core apples. Cut apples into ½ inch pieces.
2. Add all ingredients to pot, and turn heat on high. Bring to a boil, then cover and reduce heat to low. Simmer for 20 minutes or until the apples are soft.
3. Stir often to keep the apples from sticking to the bottom of the pot. Add more water if needed. Remove lemon slices.
4. Mash with a potato masher or use a blender.
5. Let cool before serving.