

RECIPE

Hero Vegetable: Apples

Applesauce

Ingredients:

6 large green apples, peeled and sliced 1 cup water ½ cup sugar 1 tsp lemon juice

Directions:

Place the apples and water in a pot over medium heat. Cover with foil. Cook for about 10 minutes. Carefully remove the foil. Most of the apples should be mushy. If not, let cook another 5 minutes or so. Stir to break up the apples. It's ok, if there is a little caramelization at the bottom of the pot. Stir it in to get a nice caramel color. Stir in lemon juice.

*If you're using red apples, you may want to use less or no sugar depending on the natural sweetness.