

# Applesauce

Recipe By Gloria B. Kobrin



Cooking and Prep:  15  
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Serves:  8

No Allergens

**Preference:** Parve

**Difficulty:** Easy

**Occasion:** Chanukah

**Diet:** Vegetarian, Pescetarian,  
Gluten Free, No Refined Sugar,

Vegan, Low Fat, Salt Free

**Source:** Masbia

The ways of serving applesauce are many. You can purée it or leave it chunky. You can add vanilla or cinnamon or leave it plain. My favorite is puréed and plain. Serve it with latkes, gingerbread or just eat it out of the bowl. Fresh applesauce is a favorite with my family.

This recipe is provided through [Masbia's Emergency Trailer Drive](#). Masbia Soup Kitchen Network's COVID-19 Relief Mobilization started in the beginning of March and is battling this historic food crisis with 500% more emergency food than before the outbreak. At the current rate, over twelve tractor trailer loads are given out every single week to the people standing on those unprecedented breadlines. Please consider sponsoring food during this [historic food emergency](#).

## Ingredients (3)

### Main ingredients



16 large assorted apples (Cortland, Empire, Pippin, Macintosh, Etc)

## Equipment

- large pot with cover
  - large steamer
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## Start Cooking

### Prepare the Applesauce

Yield: 8 cups

1. Wash, quarter and core apples. Place them in steamer basket. Leave the peel on until after you have steamed the apples and there's a good chance you'll have pink applesauce.
2. Fill a pot with enough water to barely touch the steamer when inserted. Bring water to a boil. Insert basket of cored apples. Cover pot. Steam six to eight minutes. Check apples carefully. Remove apples from pot when the skin begins to separate from the apples. Allow apples to cool in their skin.
3. There are many options at this point. It's a matter of personal preference. For those of you who like skin and some lumps: mash the apples as they are; for those who prefer a velvety smooth sauce: skin the apples and purée them in an electric processor. Serve applesauce warm or cold with latkes or gingerbread or just eat it by itself.

#### Note:

I like to steam the apples for Applesauce in their skins so some of the red color from the skins comes off on to the apples. I may be nuts; but I also scrape the residual apple from the skin to add to the sauce. Lots of people purée the apples pieces with skin on and then put it through a food mill. I prefer to scrape it and remove it.