

Date: 8/28/2018

Time: 11:56 AM

Apple Sauce
A&S Culinary Concepts, LLC



Tools

Locations

Plate/Store

Yield 6 cups

Portion cups

Num Portions 0

Prep

Cook

Finish

Shelf

Ingredients

6	pounds	apple peeled, cored and rough chop
4	fl ounces	apple juice
4	fl ounces	brandy
1/2	ea	lemon
1/2	cup	brown sugar
1	tsp	ground cinnamon
1/2	tsp	ground allspice

Procedure:

1. Throw the apples, apple juice and lemon juice into a pan and bring it to the boil over medium-high heat. Lower the heat and simmer until the apples are soft, about 15 minutes. Stir through the sugar and mix until melted. Add the cinnamon and stir through.

2. Puree the mixture in a food processor, blender or food mill. If not using right away, leave to cool and then refrigerate.