



Canned Apple Sauce

Wash, pare, quarter & core cooking apples. Simmer, covered, in a small amount of water until tender. Press apples through sieve or food mill. Sweeten sauce to taste (about $\frac{1}{4}$ cup sugar to 4 medium apples). Reheat to a boil. Pour boiling hot into hot jars, leaving $\frac{1}{2}$ inch head space. Remove air bubbles. Adjust caps. Process pints and quarts 20 minutes in a boiling water bath.