

Heritage Recipes

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Apple Butter

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The Request from Cheryl: "Back in the 50's and 60's my mother had a recipe that I remember seeing on a handwritten card. Back then I had no interest in canning or such things so I couldn't even tell you what the recipe included or where it came from. All I know is it was the BEST apple butter others and myself have ever tasted. My mother is 90 and has Alzheimer's and there is no way she would remember let alone tell me where the recipe came from. I would appreciate any GREAT TASTING recipes for apple butter from back in the day."

Editor's Note: This is the recipe I have been using for 35+ years. Currently I use Gravenstein apples since I have a Gravenstein apple tree. I also have used Crabapples, Ginger Golds and any slightly tart apple I find at the farmer's market in this recipe.

Apple Butter

About 3 pounds of cored and sliced Granny Smith Apples

1 cup apple juice or apple cider

1 ½ cups sugar

½ tsp ground allspice

1 tsp cinnamon

¼ tsp ground cloves

1/8 tsp salt

Combine sliced apples and juice in a heavy kettle, cover and bring to a boil. Cook medium heat apples are mushy – 15-20 minutes. Put through a sieve (or – my way-- cool and run them through a food processor). Return to kettle, add sugar, spices and salt. Mix well. Return to stove and bring to a boil, stir frequently.

Reduce heat and continue to cook and stir apple mixture until thick, about 30 – 40 minutes. Seal in hot sterilized jars.

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