

Heritage Recipes

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Granny Smith Apple Butter

From Sue

This recipe is for Apple Butter that my family loves and so easy to make.

Apple Butter

6 large granny smith apples, peeled, cored and chopped (about 3 pounds)
2 cups apple cider (not vinegar)
2 cups light brown sugar
1 1/2 teaspoons cinnamon
3/4 teaspoon allspice
3/4 teaspoon cloves
3/4 teaspoon ginger

Place the chopped apples in a large pan; add apple cider and then cover with lid and bring to a boil. Lower the heat to a simmer and cook for 45 minutes, stirring occasionally. Remove from heat and with a potato masher, mash the apples very well, until you almost get the pruned consistency. Add brown sugar, and spices. Bring to a boil and then lower the heat and simmer uncovered for about 30 minutes, stirring often, until thickened. Cool for 30 minutes and then ladle into sterilized pints jars. This makes about 3 pints. Store in the refrigerator or used the hot water bath.

For the Hot Water Bath:

Place in a boiling water canner for 10 minutes from the time the water begins to boil.

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