

APPLE SAUCE WITH RAISINS

There's nothing like a brisk autumn day in the country picking apples. Of course, once you get home you have the same dilemma we all do—what the heck do we do with all of these apples? Here's a simple recipe that solves that problem.

It's perfect for spreading on toast or using as the filling for fritters. I mix it with cottage cheese for a quick breakfast.

INGREDIENTS

6 apples, cored, skinned and cubed into $\frac{1}{2}$ " pieces

1/8 teaspoon cinnamon

1/8 teaspoon nutmeg

$\frac{1}{2}$ cup raisins

1 tablespoon lemon juice

zest of one lemon

PREPARATION

Combine all ingredients in a pot over medium heat. Cover the pot, but stir every few minutes. If it starts to boil, bring temperature to a simmer. The apples will reduce and get mushy. Cook until you get the consistency you like. I prefer mine a bit chunky, so it takes about 10-15 minutes.

If you like it smooth, continue to cook and use a potato masher to tamp down the apples.

It will keep in the refrigerator for about five days.