



## *BUTLER'S CHUNKY APPLESAUCE*

6 pounds Butler's cooking apples (a mixture of varieties can be tasty)  
1 cup water  
1 ¼ cup sugar

Peel, core and slice apples into eighths. Place apples in a large heavy saucepot and add water. Gently stir in sugar to mix well. Cover tightly and cook 5 minutes over moderate heat. Stir and add a little more water if pot appears dry. Taste and add more sugar if desired. Continue cooking uncovered 3-5 minutes longer until apples are tender and some chunks remain when stirred gently. If smooth applesauce is desired, mash chunks or process in food processor. Makes about two quarts of sauce.

*From the Kitchen of Mrs. Butler*

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