

Diane's Drunken Apples. By Diane Thorn on Sunday, August 25, 2013 at 4:14pm

12 cups peeled sliced apples (treat to prevent darkening)
2 cups sugar,
3/4 cup clearjel,
1/2 -3/4 cup Jack Daniels Whiskey (depending on taste preference)
3 cups water,
1/2 cup lemon juice,
2 teaspoons of vanilla (I use homemade vanilla with the beans floating in it)
1 1/2 teaspoon of cinnamon is optional.

Prepare jars and lids, blanch apples for one minute put in bowl and cover with a cloth. In pan combine everything but the whiskey. Bring to a boil stir constantly. once thick and bubbly add whisky and boil 1 minute. Fold in apples. Ladle into jars and remove air bubbles and seal. Process in water bath for 20 minutes.