

Rosehip Applesauce By Rebecca Pennington on Monday, September 16, 2013 at 8:39pm

11 to 12 lbs Gala apples

Quart rosehip juice

lemon juice

*My friend and I did this in two stages due to space constraints and newbi error :)

We started with half the apples and the full quart of rosehip juice, but realized this was too 'wet', so bought more apples. In retrospect, we should have used half the juice for half the apples, and repeat.

Peel, slice, and core apples; sprinkle with lemon juice to avoid darkening; put half the apples and half the rosehip juice into stock pot and cook to desired doneness. Remove from stock pot and start the second batch. While that is cooking, run the cooked apples through a food processor until they reach desired consistency. Repeat for second batch.

Spoon into hot jelly jars (12oz), wipe, place lid and ring, lower into a steaming canner bath. Keep at a full rolling boil for 35 minutes (at 4500FT).

Carefully remove jars from bath and let sit till completely cooled. Rinse jars, remove rings, store in a cool dry place.