

## **SPICED APPLESAUCE**

**SOURCE: STAFFMEALS AT CHANTERELLE (Chef David Waltuck)**

### **INGREDIENTS:**

1/2 lb apples (sweet, crisp preferred), peeled/cored/cut into chunks  
1/2 C water  
1 cinnamon stick (3")  
Pinch ground cloves  
Few gratings nutmeg  
Few grinds pepper  
Pinch coarse (Kosher) salt

### **DIRECTIONS:**

Combine all ingredients in medium heavy non-reactive saucepan – cover and set over medium heat – when water begins to bubble, reduce heat to low and cook apples till they begin to break down (about 30 minutes) – uncover occasionally to stir to prevent sticking – remove cover and continue cooking till apples are chunky but soft (another 15 minutes) – remove cinnamon stick.

Put apples through food mill for smooth sauce OR mash with fork for chunkier texture. Taste and adjust seasonings before serving hot or cold.

Yield: about 2 C