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See www.pickyourown.org/allaboutcanning.htm for many other canning directions and recipes

How to Make Homemade Applesauce



You think making and canning your own applesauce or jam is difficult or expensive? Not at all! Here's how to do it, complete instructions in easy steps and completely illustrated. The applesauce will taste MUCH better than anything you've ever had from a store, and by selecting the right apples, it will be so naturally-sweet that you won't need to add any sugar at all. Prepared this way, the jars have a shelf life of 18 months to 2 years, and require no special attention. And here's how you can, too. If you don't want to can the applesauce, but just want some fresh for a meal; see how to make applesauce for a meal (not canning it) with NO special equipment at <http://www.pickyourown.org/applesaucewomill.htm>.

Ingredients and Equipment

- Apples (see step 1)
- Cinnamon
- Jar grabber (to pick up the hot jars)
- Lid lifter (has a magnet to pick the lids out of the boiling water where you sterilize them. (\$2 at Wal-Mart)
- Jar funnel (\$2 at Wal-Mart)
- At least 2 large pots
- Large spoons and ladles
- Ball jars (Publix, Wal-Mart carry them - about \$8 per dozen quart jars including the lids and rings)
- 1 Water Bath Canner (a huge pot with a lifting rack to sterilize the jars of applesauce after filling (about \$30 to \$35 at mall kitchen stores, Wal-Mart) You CAN use a large pot instead, but the canners are deeper, and have a rack top make lifting the jars out easier. If you plan on canning every year, they're worth the investment.
- Sieve:
 - KitchenAid with the Sieve/grinder attachments (\$370) OR
 - a Foley Food Mill (\$25) OR
 - if you are REALLY into a tedious, time-consuming method, a simple metal sieve.

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Recipe and Directions

Step 1 - Selecting the apples

The most important step! You need apples that are sweet - NOT something like Granny Smith's. Yeah, I know you like them and even if I did, they still wouldn't make good applesauce - you'd have to add a lot of sugar.



Instead, choose apples that are naturally sweet, like Red Delicious, Gala, Fuji, Rome and always use a mixture - never just one type. This year I used 4 bushels of red delicious and one each of Fuji, Yellow Delicious, Gala and Rome. This meant it was so sweet I did not need to add any sugar at all. And the flavor is great! The Fuji's and Gala's give it an aromatic flavor! Honeycrisp and Pink Lady are also excellent, sweet, flavorful apples.

Step 2 - How many apples and where to get them

You can pick your own, or buy them at the grocery store. But for large quantities, you'll find that real* farmer's markets, like the Farmer's Market in Forest Park, Georgia have them at the best prices. In 2004, they were available from late September at \$11 to \$16 per bushel. 2005 prices have been in the \$14 to \$20 range at the real farmer's markets, like the Atlanta-Forest park Georgia State Farmer's Market (see <http://www.pickyourown.org/gafpfm.php>) and orchards in the southeast of the U.S.

You'll get about 12 to 16 quarts of applesauce per bushel of apples. Count on 13 or 14 quarts per bushel.

* - not the cutesy, fake farmer's markets that are just warehouse grocery stores that call themselves farmer's markets.

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Step 3 - Wash the jars and lids

Now's a good time to get the jars ready, so you won't be rushed later. The dishwasher is fine for the jars, the water bath processing will sterilize them as well as the contents! If you don't have a dishwasher, you can wash the containers in hot, soapy water and rinse, then sterilize the jars by boiling them 10 minutes, and keep the jars in hot water until they are used. Leave the jars in the dishwasher on "heated dry" until you are ready to use them. Keeping them hot will prevent the jars from breaking when you fill them with the hot applesauce.



Put the lids into a pan of boiling water for 5 minutes, and use the magnetic "lid lifter wand" to pull them out.

Step 4 - Wash and chop the apples!

I'm sure you can figure out how to wash the apples in plain cold water.

Chopping them is much faster if you use one of those apple corer/segmenters - you just push it down on an apple and it cuts it into segments. Note: You do *not* peel the apples! You will put the entire apple into the pot to cook.



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Step 5 - Cook the Apples

Pretty simple put about 1 inch of water (I used either filtered tap water or store brand apple juice) on the bottom of a huge, thick-bottomed pot. Put the lid on, and the heat on high. When it gets really going, turn it to medium high until the apples are soft through and through.



Step 6 - Sieve the cooked apples

There are **two ways** to squish the apples through a sieve; either through a :

- hand-cranked Foley food mill (about \$20 see this page <http://www.pickyourown/canningstrainers.htm> or
- through a KitchenAid sieve/grinder (with the attachments, about \$300, but it lasts a lifetime).



I found a pretty good deal (about half price) on remanufactured KitchenAid's with a 1 year warranty - see the links above.

You CAN also use a simple metal sieve, but it will be VERY tedious, hard work - if you plan on making applesauce every year, spring for the 25 bucks for the foodmill.

Basically, you put the cooked apples (including the skins, seeds, cores and stems) into the top hopper, and use the wooden plunger to push it in.

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NOTE for those on a VERY tight budget or making just a small batch of applesauce

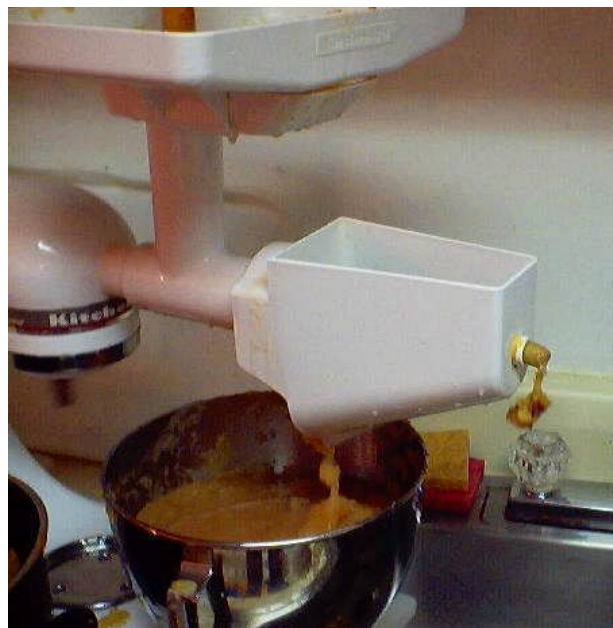
You CAN make applesauce without a food processor or a \$25 foodmill, but it's much more work, and really only suitable for making a quart or two of applesauce at a time... but it can be done - [Click here for the directions on making applesauce with NO special equipment](#)



The device pushes it against a sieve and the applesauce comes out underneath (in the chrome pot in the photo at left), and the debris shoots out the side into the sink - see photo above.



If the idea of shelling out about \$200 for KitchenAid, plus the additional \$120 for the grinder / sieve attachment doesn't appeal to you, you can still make applesauce using a Foley Food Mill, pictured at right. You can order one here for much less than I've seen them elsewhere (see the link below the picture at right and click for more info). Obviously, you have to crank it by hand, which is ok if you have child labor and aren't making a lot. If you are only making a dozen or two jars or don't have other uses for a KitchenAid, then this is a practical alternative.



There is also a VERY nice, versatile VillaWare strainer. Click on the links there or see the bottom of this page for

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more information and to order! The VillaWare model can handle higher volumes than a Foley food mill (without giving you cramps!)

To see a greater variety of strainers in other types, sizes, and prices:

<http://www.pickyourown.org/canningstrainers.htm> !

Step 7 - Season and keep the applesauce hot



Put the applesauce into a large pot. Add cinnamon to taste. You should not need to add any sugar.

The applesauce does not need any further cooking; just keep it hot until you get enough made to fill the jars you will put into the canner (Canners hold seven jars at once, whether they are quart or pint size)

Step 8 - Fill the jars and process them in the water bath

Fill them to within 1/4 inch of the top, wipe any spilled applesauce of the top, seat the lid and tighten the ring around them. Put them in the canner and keep them covered with at least 1 inch of water and boiling.

If you are at sea level (up to 1,000 ft) boil pint jars for 15 minutes and quart jars for 20 min. If you are at an altitude of 1,000 feet or more, see the chart at the bottom of the next page.



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Step 9 - Remove and cool the jars - Done



Lift the jars out of the water and let them cool without touching or bumping them in a draft-free place usually takes overnight) You can then remove the rings if you like.

Other Equipment:

From left to right:

1. Jar lifting tongs - helpful to pick up hot jars
2. Lid lifter - to remove lids from the pot of hot water
3. Lid - disposable - you may only use them once
4. Ring - holds the lids on the jar until after the jars cool - then you don't need them
5. Canning jar funnel - to fill the jars



Recommended process time for Applesauce in a boiling-water canner.					
		Process Time at Altitudes of			
Style of Pack	Quart Size	0 - 1,000 ft	1,001 - 3,000 ft	3,001 - 6,000 ft	Above 6,000 ft
Hot	Pints	15 min	20	20	25
	Quarts	20	25	30	35