

## PAUL'S APPLESAUCE

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NAME OF DISH

### INGREDIENTS

6 medium or larger apples - peeled, cored and quartered

1 Tablespoon of lemon juice

1 Teaspoon of sugar

1/4 Teaspoon of cinnamon



### INSTRUCTIONS

1. Combine apples with 1 cup of water and 1 tablespoon lemon juice
2. Bring to boil in sauce pan and then simmer for 30 minutes
3. Mash the apples with potato masher or spoon; if too thin then continue to cook until thickened
4. Mix in 1 teaspoon of sugar and 1/4 teaspoon cinnamon