

APPLESAUCE

Grades: K-12

Yield: 25-50 servings

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	WEIGHT	MEASURE	WEIGHT	MEASURE	
Water, Cool Apples, any variety, preferably sweet, 125-138 ct, rinsed		½ cup 8 2/3 lbs		1 ½ to 2 cups water (to prevent scorching) 17 1/3 lb	<ol style="list-style-type: none"> 1. Wash hands. 2. Put on food service gloves. 3. Peel Apples if you prefer. This recipe can be made with unpeeled apples. 4. Using an apple corer/slicer, core and slice all apples. 5. Put apples into a large pot and add the water. Using a steam jacketed kettle, initially set temp at medium high and do not add water. Cover and let apples simmer. 6. Cook over low to medium heat (lower the heat of the steam jacketed kettle) until the apples are tender, about 25 minutes. With larger batches, stir apples about halfway through to move top apples to the bottom of pot. 7. Remove from the heat. If using the kettle, remove apples into 2” deep steamtable pans to cool. 8. Set aside to cool for 10-15 minutes. 9. Stir every 10 minutes to cool more quickly. 10. Mash the cooled apples using a potato masher or a Foley’s mill. 11. Using a ½ cup solid spoodle, portion applesauce into 5.5 oz. soufflé cups. You can garnish each with a light sprinkle of cinnamon (no sugar, just the spice).
Serving Size: ½ cup Meal Contribution: ½ cup fruit					At Service: Applesauce can be served chilled. Hold product at 40 degrees or lower.

Recipe and Meal Contribution Review completed by Put Local on Your Tray.
 SFAs must check the crediting information for accuracy prior to including the item in reimbursable meals.

