

HANUKKAH RECIPE

APPLE-PEAR SAUCE INGREDIENTS

Makes 5 to 6 cups of sauce.

- 2 pounds baking apples (about 6 medium), such as McIntosh, peeled, cored and quartered
- 2 pounds sweet pears (about 5 medium), such as Bartlett, peeled, cored and quartered
- 1/2 cup apple juice, apple cider or water
- 2 cinnamon sticks
- 1 to 4 tablespoons maple syrup or sugar (optional)
- 2 tablespoons fresh lemon juice (optional)



DIRECTIONS:

Prep work: Peel your apples and pears, remove the cores and cut into quarters or large chunks. Make sure all equipment and ingredients are clean, dry and ready

1. In a large, heavy-bottomed pot, combine the apple and pear quarters, apple juice and cinnamon sticks and bring to a boil over high heat. Reduce the heat to low and simmer, stirring occasionally, for 30 to 40 minutes. The apples will soften and puff up a bit as the heat draws out their liquid. When you can smush the fruit by pressing on it with a spoon, it has finished cooking.
2. Turn off the heat and remove the cinnamon sticks. For a smooth applesauce, puree using an immersion blender or food processor.
3. If you'd like your sauce sweeter, stir in the maple syrup or sugar (start with 1 tablespoon and add more if needed). Stir in the lemon juice, if using, which adds a bit of tartness to balance out the sweetness. Let the sauce cool.