From the Chef’s Corner @ Upper Meadows Farm

Apple Butter – Jam

Makes approximately 1 cup

Wash all produce prior to using

2 pounds “Upper Meadows Farm” Apples
½ cup Apple cider
1 cup Sugar – granulated
1 Tablespoon Lemon juice

Peel and Core apples
Dice apples
In a medium size pot, bring apples and cider to a boil
Reduce to a rolling simmer for 20 minutes or reduced by half
Stir in sugar and lemon juice
Continue rolling simmer for another 30 minutes or until thickened
**Be careful not to burn**
Remove from heat
Allow to cool slightly
Refrigerate in a sealed container
Shelf life – approximately 2 weeks

t – teaspoon
T – tablespoon

Jeffrey R. Perry CEC