



**Nova Scotia
Apples**
Pick An Original



Chunky Spicy Applesauce

- 3 lbs sauce apples (Gravenstein, Jonagold)
- 1/4-1/2 cup packed light brown sugar
- 1/4-1/2 tsp ground cinnamon
- 1/8-1/4 tsp ground nutmeg
- dash ground allspice

Peel, core and cut apples into chunks. Combine apples, 1/2 cup water and brown sugar in a heavy pot. Cook uncovered over medium-low heat, stirring frequently until most of the liquid has evaporated and apples are tender, about 20 minutes (add additional water if necessary). Stir in spices to taste. Serve warm or chilled.

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