

## MOM'S HOMEMADE CHANUKAH APPLESAUCE ①

### Ingredients

**6-8 Golden Delicious apples,  
peeled, cored and quartered**

**¼ -½ c. sugar  
1 tsp. cinnamon (optional)**

### Procedure

Put prepared apples in a pot, covering them with water. Boil 20-25 minutes until soft. Drain. Let cool slightly, mash with a potato masher. Add sugar as needed, and refrigerate.

*This is so yummy, you'll never buy a jar of prepared applesauce again! Mom never added cinnamon, but try it that way. Serve with crispy, hot latkes (made from scratch-none of those store-bought manufactured glorified hash browns). Serves 6-8.*

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