



Greenmarket Recipe Series

Simple Applesauce

Recipe by Chef Neil O'Malley of *Rose Water Restaurant*

Ingredients:

- * 12 Fresh apples, of various varieties
- * 1 cup water or apple cider

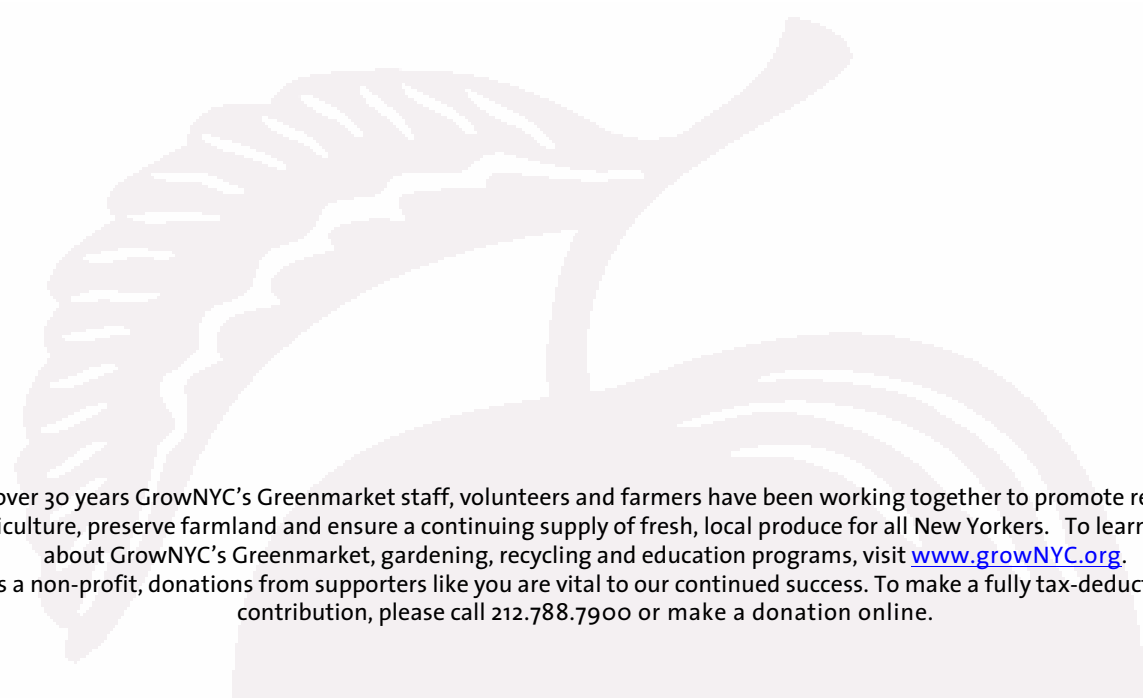
Optional: fresh or dry ginger, cinnamon, lemon juice, brown sugar or other sweetener

** Ingredients available seasonally at your neighborhood Greenmarket*

Instructions:

1. Wash apples thoroughly.
2. Cut into fourths and place in a large stainless steel or enameled pot with water or cider. Bring to a boil, cover and cook over low heat until apples are soft (probably about 1/2 hour). Allow to cool enough to handle and then pass through a food mill or push through a strainer. Discard skins and seeds.
3. When cool adjust seasoning to taste with sugar, cinnamon, lemon juice etc.

The applesauce can be stored, refrigerated, for up to one week.



For over 30 years GrowNYC's Greenmarket staff, volunteers and farmers have been working together to promote regional agriculture, preserve farmland and ensure a continuing supply of fresh, local produce for all New Yorkers. To learn more about GrowNYC's Greenmarket, gardening, recycling and education programs, visit www.growNYC.org.

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