

thick-n-chunky applesauce

Serves 6 to 8

Here's a recipe that I've changed a bit to make things easier on cooks at home. At the diner, our applesauce is made from apples chopped into 1/4-inch dice, then cooked down. And if you have the time to slice and dice, be my guest. But this side dish is just as good if you use an apple corer/slicer to divide the fruit into eighths. Give yourself a break — I'm sure you deserve it.

Be sure to avoid using Macintosh or red delicious apples to make applesauce — when cooked, they become too soft to yield the right chunky texture.

6 Granny Smith apples
(unpeeled)

1/4 cup raisins (optional)

1 1/2 cups orange juice

1/4 cup packed brown sugar

1/8 teaspoon ground cloves
(from 2 cloves)

1 cinnamon stick

1 dash ground nutmeg

1 dash ground allspice

1. Slice the apples into eighths using an apple corer/slicer or simply core the apples and cut into thick wedges.
2. Place the apples in a stockpot. Add the raisins, orange juice, brown sugar, cloves, cinnamon stick, nutmeg, and allspice.
3. Bring to a boil, then remove the cinnamon stick. Simmer until the apples are soft enough to mash, about 30 minutes.
4. Break up the apples with a masher or large fork. The consistency should be thick, but not uniform.