

Bills Apple Butter

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15 pounds early-season apples (Gala, Jonathan and/or Cortland), peeled and quartered
3/4 cup cider vinegar
5 1/3 cups packed brown sugar
4 cups sugar
2 tablespoons ground cinnamon
1 teaspoon salt
1 teaspoon cinnamon extract
1/2 teaspoon ground cloves
1/2 teaspoon ground allspice
1 cup red-hot candies
1 cup boiling water

In a stockpot, combine the apples and vinegar. Bring to a boil. Reduce the heat. Simmer, uncovered, for 30 to 40 minutes or until tender. Remove from the heat. Cool slightly. Process in batches in a food processor until blended. Return all to the pan.

Add the brown sugar, sugar, cinnamon, salt, cinnamon extract, cloves and allspice. Dissolve the red-hots in the boiling water. Stir into the apple mixture.

Bring to a boil. Reduce the heat. Simmer, uncovered, for two hours or until the mixture reaches a thick, spreadable consistency.

Remove from the heat. Carefully, ladle the hot mixture into eight hot, sterilized one-pint jars, leaving a 1/4-inch headspace. Remove air bubbles and adjust the headspace, if necessary, by adding more hot mixture. Wipe the rims. Center the lids on the jars. Screw on the bands until fingertip tight.

Place the jars into a canner with simmering water, ensuring that they are completely covered with water. Bring to a boil. Process for 5 minutes. Remove the jars and cool.

Per Serving (excluding unknown items): 7572 Calories; 1g Fat (0.1% calories from fat); 1g Protein; 1963g Carbohydrate; 8g Dietary Fiber; 0mg Cholesterol; 2613mg Sodium. Exchanges: 1 Grain(Starch); 0 Fat; 130 1/2 Other Carbohydrates.