

Lisa's Always Delicious Never Fail Crock-Pot Applesauce

Ingredients:

4 - 8	apples - assorted green, red and yellow
1 - 2	ripe pears (1 pear per 3-4 apples)
1 - 2 cup	any other fruit you love, such as mango or grapes (optional)
½ - 1 cup	dried fruit, such as apricots, mangos or cherries
Splash	water or juice
Sprinkle	cinnamon

Directions:

Peel and core several apples and cut into chunks. (The number of apples depends on the size of your crock pot.) Put it into the crock pot. Peel and core the pear(s) and cut into chunks; put into the pot. Add whatever fruit you like (or not.) Seedless grapes are particularly fun – it creates a nice texture, and the grapes burst in your mouth. Dried fruit add sweetness – there is no sugar in the recipe. Add a splash of grape, cranberry or apple juice. Water works, too. (Orange juice makes the sauce very tart.) Sprinkle cinnamon to taste.

Cook on high heat in your crock pot for 3 hours. Your room will smell wonderful.

Let the mixture cool, and then stir to combine all of the flavors. It will be chunky. You can use an immersion blender if you like the applesauce very smooth.

Serve warm or chilled. It's really good with a ginger snap on the side!