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## Apple butter recipes pinterest

Follow our step by step, photo illustrated instructions for this delicious Apple Butter Recipe. This is just another in our canning 101 series of recipes to preserve our heritage, one jar at a time. Apple butter is really easy to make despite the fact that it takes a while to slow down the cuisine for perfection. Your family will love it and, it makes a great gift for the special people on your gift giving list. .... I love seeing beautiful apple displays in the basket. I'm not sure why that is but, it just makes the world look better. It also makes me want to just go up and pick up one apple from every basket and take a big bite out of it. I have to resist that temptation though. A visit to the State Farmers Market in Raleigh, here in North Carolina, always brings back many memories from my childhood. About an hour's drive from where I live but, I visited there as much as I could. I might not buy a lot but I definitely enjoy walking through the open market area, talking to vendors and, trying out some of their samples is always eager to share. It was super cool last week when I visited the market. While vendors are under a long shelter, the market opens on both sides and there aren't many perfect weather days for them to enjoy. It's either a cold way or a hot sizzling but, many of them have been around the year around. I saw a lot of potatoes, collar vegetables, turnip vegetables, some onions and other root vegetables. Shelled pecans are a lot even a little expensive but, they're fresh and that makes them worth their price I think. I paid 9.00 for a pound of bags. Some strawberries are available and of course... Apple. ... This basket really caught my eye. They were reduced because of some bad spots but, overall, they appeared to be in pretty good shape to me and tasted great too. That made me think about how I never made that Apple Butter I wanted to go back in the fall so, I quickly bought about 6lbs. About the time I started going through this basket, the woman piled up another bunch right above and they looked better. I hope now I've bought more but, that's how it goes. I could see cooling off on the woman's fingers as she handed me my changes. I have to admire those for all the hard work they do to bring all their stuff to the market. Not only do they work orchments and pitches, they have to fight the elements just to make a sale. I hope you will support local farmers in your area every opportunity you get. He kept smiling though and even I sample Apple Cider that is in a jug that you can see in the photos. I thank him for but told him I have to wait for that until the next. It was delicious though. As a child, my dad worked several garden areas and sold proceeds from a roadside stand in front of our house. I had it easy because he let me run a fruit stand most of the time and that meant I was able to watch cartoons between customers. We didn't plant apples but we sold them. Dads buy them from lorries coming all the way from the mountains with fresh apples about once a week. Yes, I eat my fair share of them as well. Apples from today's grocery stores aren't even close to what we had at that moment. Today, they should just look good and feel compelled to take a back seat to look. The hotel is very clean and comfortable. True... Apple Butter Recipe: ... Most people suggest you use several different types of apples when creating Apple Butter. I decided I would just stick with the Jonagold variety that I found for .49 cents a pound. I'm probably quite fliclful that way. As it turned out, they made for some delicious Apple Butter and, I now I really hope I've bought more. Maybe I can find them again before supply decreases too far. I use 5 pounds of raw apples and can make 5 and a half pint jars of Apple Butter from this recipe. I don't have a half-pint jar in hand so, I went ahead and filled some pint jars instead. It may seem like a lot of work for Apple Butter's 2-1/2 pints but it really isn't. If I had a half pint jar, I'd be able to make some for me and some shared it. I've enjoyed open jars over the last few days and I'll hang pints for a longer while. If I couldn't make much more, I would have two pints that I could enter competition when our local and State Fairs rolled. I seriously doubt they'll last until The Fall so I guess I need to look at a few more apples soon. I will show that it took me about 6 hours to cook this. I did it over two days even so it wasn't a problem. Moreover, your kitchen and your entire house will smell really delicious for a few days afterwards. I also want to point out that while I add zest Lemon and juice one whole lemon, Apple Butter has a bit of a tart taste to it throughout the cooking process. I'm afraid it may have been too much but now that it has been in the fridge for a few days, I love all that much better. It's pretty much dyed straight away. Although this is not a very deep recipe for the canning process, I will show you how it is done. You can print the full recipe at the bottom to make Apple Butter. It can also be frozen if you prefer to do so rather than canning it. Either way, I'm sure you'll enjoy it. So, if you are ready ... Let's Get Cooking. ... Apple Butter Recipe: You need these ingredients. ... I used 5 pounds of apples. It for a small cluster of Apple Butter. Start by washing apples well under cold water. ... Slice the apple into a quarter or, smaller size pieces if the apples are really large. You don't have to worry about peeling them out or isolating them. You can of course but, why waste a taste on the skin or pectin in the core. The Jonagold apples I use here are quite soft, too soft actually to peel with Apple-Peeler-Corer-Slicer, made by Pampered Chef, which I chose a few months back at a local auction for \$4.00. I'll replace you that picture. ... Grab a large saucepan and add 3 cups of water. ... Insert vinegar. ... Place the saucepan over medium-High heat and bring the mixture to a little rolling slightly. ... Chanting apples in. As you can see, this amount of filling my pot is pretty good. ... Cover the pot, reduce the heat to Medium and, let them simmer for about 30-45 minutes. You have to stir them about every 10 minutes or so. Just make sure they all get into the hot liquid at some point and, they need to keep cooking until they are soft enough to mash with a fork. ... They will eventually break up and start seeing something like this. ... You need a food factory or filter to press apples through. I bought this one at auction for 2.00 but it had no stand or pestle. If you don't have one of them, you can still make Apple Butter. I recommend you go ahead and peel and core the apple before cooking. Place the peel and core pieces in some cheese and toss them into a saucepan while the apple is cooked so you will still benefit from the sense of those pieces. Then, you can only toss it when the apple has been cooked. At that point, you can use a food processor or Immersion Blender to keep breaking cooked apples. Just don't lift it up. While it's probably the easiest way to do it, I just want to do it the hard way. After all, I bought this sieve to use for something and this seemed like something good to use it. ... Spoon some apples into the filter. Place across a large bowl because it can be a little messy at this point. ... I use the back of a wooden spoon to press the apples because I don't have a pestle that actually goes with the filter. It works well though and doesn't take very long to process the whole group. ... The holes seemed so small that, at first, I wondered if anything was going through. It didn't take long even before the bowl started filling. ... I ran all the apples through a filter, including the juices left in the pot. After about 10-15 minutes, if that's long, I've pressed all the apples through the filter and only had a handful of peeling apples and cores left. I toss those far away. ... Measure pure and pay attention to that amount. I just put it back in the saucepan at this point. And, I have 9 pure cups. ... I also had to improve a little with some spices. I don't have an Allspice Ground or Cloves Ground but, I have Whole Allspice and The Rest of the Cloves. I took small cheesecloth and put the whole spice on top of that. ... Then, I tied the spice to make a small spice bag. Recipes can be printed calls for Ground Spice just so you will know. ... Zest one small lemon. Make sure you roll the lemon over your counter several times in advance. You get juice from it in the next step. Microplane is very useful for zesting lems. ... Add 1/2 cups Brown sugar into an apple puri pot. Please note that this steps carefully. This recipe calls 1/2 cups of Sugar for each pure cup. I wanted to add some Brown Sugar so my first 1/2 cup was Brown Sugar and the remainder of what I needed would be White Sugar. Make sense? I have 9 cups of Apple puri and I will use 4 cups of sugar to complete the recipe. You can use even less sugar if desired. ... it's up to you this one. More or less sugar will not affect Apple's butter yield other than how sweet it actually tastes. ... Now, I add 1/2 cup white Sugar. So far, that's a total of ONE cup. ... Add the amount of sugar required based on the actual amount of pure you measured before. ... Stir until the sugar dissolves. ... Add Cinnamon. Stir until it is well incorporated. Scoop up from the bottom and mix it that way, otherwise it will just float over the top. ... Add the Lemon zest. Did you know that lemon zest will eat holes in the Styrofoam plate if you let it sit for a while? Trust me on this one. ... Add juice from the lemon, be careful not to let any seeds slip in. ... Add Nutmeg. ... Add Vanilla Extract. ... Add Ground Allspice and Ground Cloves or, in my case, I added the spice bag I made. I'll take it as soon as it's cooked. ... Add only a pinch of Salt. ... Stir everything is really good. Congratulations... you've just made Applesauce. ... At this point, I chose to close the mine and cool it down at night. Depending on the time of day, you can of course proceed and start cooking it. Many people use crock pots to cook the puree down. That's not my intention though. I have a crock pot, I just don't have one big enough to hold all the puree. I packed the sauce pot in plastic wrap, put the coverings back on top and cooled the apple puree until the next day. ... Let's start cooking our Apple Butter. As you can see, it's the texture of Applesauce at this point. It is quite thin and oily and we need to cook the liquid quite a lot. After tasting it, I was a bit worried that I had too much Lemon juice, it was pretty tart and, I was afraid I might have ruined it. Suspension mountains! Place the saucepan to a very LOW setting above your kitchen. I was about two notchs from the lowest settings in my kitchen, you might vary. You just want to cook it low and slow to ejate the water out. This will take about 5-6 hours so plan your day accordingly. I use the timer and stir the pot about every 30 minutes for the first 4 hours and then about every 15 minutes for the next 2 hours. Please note: Once Start really cooking, Apple Butter will begin to form those volcanoes and can splatter everywhere. It is also very HOT when it hits your skin. Just say, it's not that I'm experiencing any of this but, my obligation to tell you and warn you things like that ahead of time I could possibly be. You can thank me later. Also note that the your home, your neighbour's house... will smell really delicious throughout this process. I kept thinking I needed to go out and do some Christmas shopping or maybe esafect some carols or something. It really smells good through the whole process. Just keep stirring until it doesn't burn at the bottom, which will be terrible. It will spoil the beautiful aroma as well I'm sure. Be sure to scnap the bottom each time so that nothing sticks as you go. After about 3 hours, I put some wooden steamer at the top of the saucepan and set the lid on top of that. This allows the apple to cook and release any steam. If you keep a tight lid on it, that only adds more moisture and prolongs the process. Keep in mind this also if you use a crock pot. You can do the same to induce open the lid a little. Not too much though, remember, it WILL bubble and splatter. ... After about 6 hours of slow cooking, this is what I have. It was getting late and again, I stopped for the day. I let it cool, wrapped in clear plastic wrap again and set it in the fridge at night. Of course, depending on the time of day, you can move on to the next steps of the cannon if you want to do so. Once it is cooked adequately, you can also let it cool, put it in freezing carton and freeze it. Your choice. ... I'll go up mine even if it's a small cluster. This is my typical preparation for cannons just about anything that can be inside the barn using the water bathing process. This will not be a complete tutorial on How-To-Can but will give you the basics for it. If you have some canning experience, it will be easy to follow but you have to learn a few more things if this is your first attempt at canning. I have a few other recipes that go into a little more detail and I invite you to check them out for more information. Here's the preparation: On the front left side of the kitchen is my apple butter. I'll let it cook a little more before I can really. The canning pot is filled with water and sits on the front right of the kitchen. On the back left is a small saucepan with WARM water where I keep very low heat. This pot has my lid and band in it. The rear-right burner is just an extra water pot I'm always hot so I can add it to the canner as needed. I wash my jars and bands in warm soapy water, rinse them and put them in the canner to sterilize them. I'll get this water until the boil rolls well and let the jar stay in it about 15 minutes to sterilize. You may have a dishwasher that has settings that can do the same but, make sure before you try to use them to sterilize your jars. I left the jar in hot water until I was ready to use it. Just minutes before removing Apple Butter from the burner, I used a barrel to remove the jar and set it on a folding towel in my prep area. Then, I turned the canner pot back to get the water to the boil rolling again. ... I've let Apple cook a few more and it's very hot at this point. I have to stir constantly because it makes some big bubbles and yes, it's hot when it hits your skin. You don't want it to cook too much but enough to make it a good butter. ... You must ALWAYS use a NEW lid when canning anything. That's the red and white, thin, flat section in the pot above. DO NOT attempt to reuse the lid when cannon. These bands can be reused many times. Just be sure to wash them well, in soapy water and rinse them. As I mentioned, I put this in warm water and kept it at the lowest setting above my kitchen until ready to use. This warm water helps soften that red rubber band you see so that it will seal with jars. You should always check your jars and your bands for any chips in the glass or any dents in the band that might prevent the right seal. Again, this is just a few basics and is not intended to be a full explanation of the canning process. ... I also want to get all the other stuff I need ready so that once Apple Butter is ready for processing, I can move quickly to get the jars filled. I have my jar lift on the left, funnel, headspace measurement device, which also doubles as a unit to remove air bubbles. ... Plus... magnetic sticks to lift the lid and band with. The plate just makes cleaning a little easier. ... Before I got too far, I put the saucer in my fridge section. This is used to test the consistency of Apple Butter and is also used as a way to test most of the jelly, jam and preserve. Remove the saucer from the fridge, add a spoonful of apple butter later, swipe your finger through it. If it leaves a trail and doesn't run back together, it's a pretty sure bet that your butter is ready. You can also see a little runoff from the butter towards the bottom of the photo. It's pretty thick but needs to cook just a few more minutes I think. If you over-cook though, it will be like plastic in a jar and not turn into excellent butter that can be transmitted. I think most people who can jam and jelly will admit, if honestly, they have one time or another having this happen to them. Its part is in the learning process and even after years of cannon, it can still happen. It has happened to me so I learned a little bit more every time. Just don't be entertained if it should happen. This product may still be edible but not something you want to give as a gift. Just saving and the future will be better. ... I promise. ... You need to add butter to the balang. I have two plastics but I just love this old metal that I have. ... Carefully put the epal butter into your dressing. ... The Blue Ball Book guide to nurture, says Apple Butter requires a total of 1/4 inch of headroom. I used the tool that came with my canning kit to measure this as illustrated above. ... Next, I used a wood shaving to remove any air bubbles that might be inside the balang. I just run it around the inside the edges of the jar to let any bubble wander the climbers over where they can break. I only see one or two in apple but sometimes, depending on what you work with, you can have a lot of them. You have to exercise as much as possible to seal the good and good performances. ... Use a clean and humid cloth, to wipe the rim over each jar. Also, carefully wipe at the outside of the thread in the jar. Make sure the top is completely clean so that there are no food particles that might prevent the jars from sealing properly. ... Use a magnetic lid lift to remove one of the lids from a saucepan of warm water. Shake gently, without touching the bottom and, place the lid on the jar. ... Use a magnetic stick again to remove one of the bands from the warm water pot. Shake slowly to

remove excess water and then rotate it on the lid on the jar. Some drops of water on bands and lids won't be a problem, the better not their dry towels. Gently twist the band, making sure it happens properly and tightens it just a tight finger, on a jar. Don't over-tighten it. ... Place the wire rack inside your canner, hanging it on the first notch to the off-canner rim. This will support your jars mostly out of the water as you load the canner. Use a jar lift to carefully lift each jar and place it in a shelf. ... Use some oven mitts or, as I did, a few barrels and, lower the entire shelf into the canner. Jars should be under at least an inch of water. This is why I keep additional water heating on my back burner. After I sterilized my jars, the water level had fallen. I could use that hot water quickly getting water back to the boil rolling inside the canner. ... Place the cover on the canner and process the jar as directed. The process time will vary depending on the height of where you go. That's ALTITUDE and not the attitude of how you felt that day. (Smile) Be sure to check with the Blue Ball Book guide to preserve or your local Agricultural Extension Office for the right time to process your area on whatever you may intend to be able to up. For me, it was 10 minutes. Start time when the jar is below the right amount of water and the water has started to boil. ... After the jars have finished their processing time, remove the lid and set aside them. Using mitts or barrels again, carefully raise the shelf handle and hook them back over the top of the canner pot. The jar should sit here for about 5 minutes before you remove it. With that little head space, my jars ping just about as good as they get out of the water. I'm not sure what it says about me but, I really enjoy listening to the table tennis lid or, pop as a tight seal jar. It's like pat on the back or something you've done right. As a kid, I remember waiting in the kitchen when Mama took the jar out of the canner. He always wanted me to calculate the number of pings so we could make sure every jar was sealed sealed After 5 minutes, use the jar lift and lift each jar from the canner. Place the jar on the folding towel placed on your counter. Jars should be placed in the free draft area and allowed to sit, uninterested, for 24 hours. You need it on folding towels because so many people today have Granite Counter tops. Placing a hot jar in one of the cold counter tops may cause a broken jar. It would be a shame to lose them now after all the work you have done. Always be careful when working with hot jars. Resist the insistence on pressing the top of the jar if you don't hear them ping right away. After 24 hours, you can press the lid center to see if it has stayed. If it has, you can safely store Apple Butter for up to a year or longer in a cabinet or pantry. If the jar does not seal, place the product in your refrigerator and use it first. It will still be safe to eat. Congratulations... you've done good! ... Apple Butter is delicious spreading on bakes, biscuits, English Muffins, pound cakes, all kinds of things. It can also be used in many recipes as well. It feels great and I think you'll love this recipe if you're going to give it a try. That lemon I was worried about cooking straight away and leaving me with a delicious taste of Apple Butter. I can't wait to make a few more. Store any jars opened in the refrigerator until everything is eaten. That probably didn't take very long ... it's just a good one. Please refer to the Agricultural Expansion Office of your area for more information on canning. I also highly recommend you take some classes in the cannon if they offer them. They usually very economical and only last a few hours at most. The Blue Ball Book guide to preserving has some excellent recipes and instructions to help you together on your way to canning, preserving and freezing. You will be very glad you spend time learning. Enjoy! ... Print clock icon cutlery icon flag icon folder icon instagram icon pinterest icon print icon squares icon Follow these step-by-step, photo illustrated instructions for our delicious Apple Butter Recipe. This is just another in our canning 101 series of recipes to preserve our heritage, one jar at a time. Apple butter is really easy to make despite the fact that it takes a while to slow down the cuisine for perfection. Your family will love it and, it makes a great gift for the special people on your gift giving list. The materials scale 5 lbs. Apple 3 Cup Air 1 cup Apple Cider Vinegar 1/2 cup Brown Sugar 3 1/2 cup White Granulated Sugar. adjusts according to the instructions. 2 teaspoons Cinnamon 1 teaspoon Vanilla Extract 1 teaspoon Ground Cloves 1 tablespoon Ground Allspice 1/2 teaspoon Nutmeg 1 Lemon, zest plus juice. 1 pinch of Apple Wash Salt in cold water. Slice the apples into quarters or smaller pieces if using very large apples. Add 3 cups of Water to a large saucepan, place in Medium High Heat, let boil. Add Apple Cider Vinegar. Add sliced apples. Close the pot, pot, heat and let the apple simmer for about 30 minutes or until tender. Stronger apples need more cooking time. Stir the apples as needed as they cook. Use a spoon to remove apples from the liquid, place the apples at the food factory or filter. Force the pulp through the filter and place it in a separate bowl below. Measure the amount pure you have now as you put it back into the sauce pot. Add 1/2 cup sugar to each cup of apple puree, adjust the required amount ... start with 1/2 cups as Brown Sugar and the rest as White Sugar. You need 1/2 cups of Sugar for each pure cup. Stir the sugar until it dissolves. Add Cinnamon Add a LandFill Add Allspice Add Lemon, zest and juice only. Add Vanilla Extract Add a pinch of Stirring Salt well to combine all the flavors. Put the sauce pot over a very low heat and let simmer for about 6 hours, stirring as needed to keep it from burning. The mixture will thicken over time and splatter if not closely watched. As it thickens, put a spoon on the saucer that has been kept in the fridge. Swipe your finger through the butter to see if it will leave a trail or if it walks back together. When finished, the ladle into the hot jar leaves the headspace 1/4 inches. Remove the air bubble, clean rim, apply the lid, apply the band, strain the finger. The 10-minute process uses the water bath method. Multiple cheque processing times based on your altitude of location. If the puree becomes too thick during cooking, add a little water or apple juice to thin according to need. Apple butter can also be placed in a container and frozen if you prefer not to use canning preservation methods. Refer to your local Agricultural Expansion Office for more detailed information about the preservation and preservation process. Keywords: Apple Butter recipes, made from scratches, home food preservation, old fashioned, southern recipes ... Your comment: Do you really just love Apple Butter? Have you ever made your own from scratch? I hope you will give our recipes a try and, maybe even be possible until a few jars for later. Either way, I like to know how you like it and if the recipe turns out to be OK for you. It will only take a few minutes to share your comment with us at the section below. Memories of your Apple Butter, thoughts and comments can help other readers in trying our recipes. Please note that all Comments are simple. This means that I personally read every one of them before they are approved for our family-friendly sites. I'm also trying to respond to as many of your comments as possible, be sure to check back in a day or two for Subscribe: If you like our Southern website tastes, please subscribe to our Newsletter. We'll send you a brief note every time we add a new recipe or let you know about any other updates that might come along. We will not share your information, so please feel free to participate. You can enter your Email address in the box below or on the top right of any of our pages. Also, please help us spread the word by sharing our information with your family and friends. I'll be very much That is. I can't wait to hear from you soon. Blessed!!! Steve.. Tags: epal, epal butter, epal, breakfast, canning, food maintenance, freezing, Steve Gordon, Southern Category Flavors: Canning-Freezing-Freezing

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