**Grandma’s Smitten Applesauce (no sugar necessary)**

**Ingredients**

* 4 pounds ***Smitten*** apples (about 8), peeled, cored and chopped
* NO sugar necessary (may add ¼ cup if desired, but not necessary due to Smitten’s rich, balanced flavor)
* Enough water to cover
* 1 tablespoon fresh lemon juice
* ¼ teaspoon ground cinnamon

**Directions**

* Place apples, sugar (if desired), and enough water to cover in a large saucepan. Simmer over medium-low heat, stirring occasionally, until apples are tender, about 18 to 20 minutes.
* Stir in lemon juice and cinnamon. Let cool, at least 5 minutes. Run apple mixture through a blender, or use immersion blender in pot.
* Refrigerate until cool, about 1 hour.