



Apples Canned for Apple Pie Filling

10 quarts peeled, cored and sliced apples. Choose a tart and firm apple like Rome, MacIntosh, Honeycrisp, Winesap, Jonagold. Even Golden delicious works fine

7 cups sugar

Juice of 1 or 2 lemons

Placed the sliced apples in a large crock or non-metal bowl~add the sugar and the lemon juice and stir gently to blend well. Allow to stand overnight so the apples will release their juice.

The next day, wash 8 quart jars and keep hot until needed. Prepare lids per manufacture's directions. Lift apple slices from the juice, using a slotted spoon and fill jars $\frac{3}{4}$ full. Heat the remaining juice to boiling and pour over the apples to within 1 inch of the top of the jar. Release bubbles by slipping a plastic knife between fruit and side of jar. Wipe jar rim clean with a clean paper towel or cloth. Attach lids

Process in a boiling water bath for 20 minutes. Makes 7-8 quarts. It will seem that there is not enough liquid in the jars and the apples will compact on processing but they will be just fine.

***To prepare for pie~**drain the juice and save. Layer the apples in the uncooked pie shell. Combine 2 T. cornstarch with a small amount of juice until smooth and then add to the rest of juice along with 1 T. fresh lemon juice. Pour over the apples in the pie and sprinkle with cinnamon. Add the top crust and bake at 400 degrees for about 45 minutes.

You can rub the top crust with milk and sprinkle with sugar for a nice texture. Be sure to place a cookie sheet on the rack below the pie to catch any spills