Apple Pie Filling

Bruce Benson

5 ½ cups sugar

2 T. cinnamon

5 cups apple juice or (just water if you don’t want it too sweet.)

1 tsp. nutmeg

7 quarts blanched apple

1 ½ cups corn starch

4 cups cold water

1 ¼ cups lemon juice

**Procedure**: Wash, peel and core apples. Prepare slices ½ inch wide and place in water. For fresh fruit, place 6 cups at a time in 1 gallon of boiling water. Boil each batch for 1 minute after the water returns to a boil. Drain but keep heated fruit in a covered bowl or pot. Combine sugar, corn starch, nutmeg and cinnamon in a large kettle with water or apple juice. Stir and cook on medium high heat until mixture thickens and begins to bubble. Add lemon juice and boil 1 minute, stirring constantly. Fold in drained apple slices immediately and fill jars with mixture without delay, leaving 1 inch headspace. Adjust lids and process immediately.

**Process**: Quarts: 0-1000 ft. 25 min. 1001-3000 ft. 30 min. 3001-6000 ft 35 min. Above 6000 ft. 40 min.