

# Buttery Apple Latke Topping

This is easy and very flexible. The key is to take it slow and DON'T peel the apples (yup)!

## INGREDIENTS

10 apples- red skinned preferable

Hunk of fresh ginger (1" give or take)

1 quart fresh apple cider

Spices (see below)

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1. Core the apples- do NOT peel- and cut into  $\frac{3}{4}$ " pieces. Chop the ginger into very small pieces. Put both into a big pot so that they take up no more than half of the space.
  2. Cover the apples and ginger with apple cider- cook on low until they become very soft. This will take about 30 minutes, give or take.
  3. Keep tasting your sauce as you cook it- important! And fun!
  4. Continue to add apple cider and continue to cook on low- keep stirring to prevent burning on the bottom (using a non-stick pan helps).
  5. Spices can be added here, but they will change a pink color to more brownish. I use cinnamon if I add anything. The apple skins should be very soft, and become part of the texture of the sauce, so do not remove.
  6. Keep cooking on very low, keep stirring and adding cider. I usually cook for some hours on VERY LOW HEAT.
  7. Your sauce should be thick when you finish, but all is up to you.
  8. NOTE: If I have too-soft pears or grapes, I add them in the beginning. Be creative and have fun- it always turns out YUMMY!
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