

View from the Fridge – Recipes from Brian Donkin

Recipe # 3 – Tart Apple Sauce

Ingredients:

- One cooking apple
- 3 tablespoons of sugar
- 1 small wine glass of water

Method:

Roughly chop the cooking apple – do not peel or core or de-pip!!! Put the chopped apple into a saucepan and add saucepan lid. Bring this to the boil and then simmer for five minutes. Force resulting mixture through sieve.

Better than any apple sauce you can buy!

