

Rosy Strawberry Rhubarb Applesauce

Savannah · 29/09/2024

**Prep Time**

45 mins

Difficult

Medium

Servings

12

Description

This delicious applesauce combines the best of both sweet apples and tangy rhubarb. If you don't have the rhubarb, you can substitute frozen cranberries instead. It is great for freezing, canning, or just eating as soon as it is prepared, warm or cold. Everyone who tries it loves it. It makes great gifts in decorative canning jars.

Ingredients

- - 5 large Red Delicious apples
- finely chopped - 4 cups hulled and halved strawberries - 4 cups finely chopped rhubarb - $\frac{1}{2}$ cup white sugar
- $\frac{1}{4}$ cup water - 2 teaspoons vanilla extract
- or to taste

Instructions

1. Combine apples
2. strawberries
3. rhubarb
4. sugar
5. and water in a large pot. Bring to a boil; cover and simmer
6. stirring occasionally
7. until apples are tender
8. about 20 minutes. Remove from heat and stir in vanilla extract. Cook's Notes: You can substitute other red apples but be certain they are a sweet variety. If you freeze this applesauce
9. thaw it in the refrigerator overnight before serving. To can
10. simply prepare as directed and then seal into canning jars with regular processing.