

Chef John39s Apple Butter

Savannah · 29/09/2024



Prep Time

10 hrs 15 mins

Difficult

Medium

Servings

32

Description

Apple butter is basically a spreadable apple pie filling only better Though the cooking time is long its a super easy recipe and pretty handsfree Pair it with some sharp Cheddar on a cheese plate or slather it onto cheesy biscuits

Ingredients

- - 5 pounds Granny Smith apples
- cored and cut into 1-inch pieces - 1 ½ cups white sugar - ½ cup brown sugar - 1 teaspoon salt - 2 teaspoons ground cinnamon - ? teaspoon freshly grated nutmeg - ½ teaspoon ground allspice - ¼ cup apple cider vinegar - ½ cup water

Instructions

1. Place apple pieces into a large slow cooker. Add white sugar
2. brown sugar
3. salt
4. cinnamon
5. nutmeg
6. allspice
7. and vinegar. Add water and mix well. Cover and cook on High until apples are starting to soften and release liquid
8. 1 to 2 hours. Reduce heat to Low and cook
9. uncovered
10. until all the apple flesh is dissolved
11. 5 to 6 hours. Stir occasionally. Puree using an immersion blender until smooth. Continue cooking
12. stirring occasionally
13. until darkened and thick
14. about 4 hours more. Pass apple butter through a strainer if desired. Seal in a glass container and refrigerate until cool. Chef John Chef's Notes Any classic cooking apple should work in this recipe. If you don't have a slow cooker
15. you can certainly make this on the stovetop over low heat
16. as long as you use a nice thick-bottomed pot and stir often. Another option would be to place the mixture in a large roasting pan and cook it in a slow oven
17. stirring occasionally until dark and thick. This apple butter is delicious on cheese biscuits
18. spread between the layers of a spice cake
19. or used as a condiment for pork chops. See my recipe for Irish Cheddar Spring Onion Biscuits.