

Rachael Ray's Applesauce

Ingredients

- 4 Golden Delicious apples, chopped
- 2 teaspoons lemon juice
- 2 ounces golden raisins, a handful
- 1-inch piece fresh ginger root
- 3 tablespoons light brown sugar
- 2 cups all natural apple juice or cider, plus a splash for pan [sauce](#)
- [Salt](#) and pepper
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon freshly grated nutmeg

Directions

Combine first 8 ingredients in a medium pot placed over medium high heat and cook until a chunky sauce forms, 10 to 12 minutes, stirring occasionally. If sauce begins to spatter as it bubbles, reduce heat back a little, but it should be allowed to reduce and form quickly. Once apples are soft and sauce forms, remove it from the heat.