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**Prevent and Protect**  
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## **FRESH APPLESAUCE**

*SOUTHERN LIVING (9/2011)*

**12 large apples\***, peeled and coarsely chopped (6 ½ lbs)  
**1 cup of sugar**  
**½ lemon, sliced**

- **Bring all ingredients to a light boil in a Dutch oven over medium-high heat. Reduce heat to medium-low, and simmer stirring often, 25-30 minutes or until apples are tender and juices thicken.**
- **Remove and discard lemon slices.**
- **Serve warm, or let cool to room temperature (about 2 hours).**
- **Store in an airtight container in refrigerator up to 2 weeks.**

**\* For the best taste and texture, use a variety of apples**