

## Spiced Maple Apple Sauce

*Makes 2 ½ cups*

4 Granny Smith apples, peeled and cored  
4 Braeburn or Fuji apples, peeled and cored (peels reserved)  
1 tablespoon apple cider vinegar  
1 cinnamon stick  
2 cardamom pods  
1 whole clove  
¼ cup maple syrup  
1 cup fresh apple cider  
Kosher salt, to taste

1. Cut the apples into large chunks in a large bowl. Add the apple cider vinegar to the bowl with the apples and toss them together to keep the apples from browning too much. (It does not matter if they brown a little)
2. Set a medium saucepan over medium high heat and add the cinnamon stick, cardamom pods and clove; toast the spices until fragrant, about 3 minutes. Open up a small piece of cheese cloth and toss the spices and reserved apple peels into it. (The peels will give the sauce a beautiful caramel color.) Wrap the cheesecloth closed to make a bundle, then tie closed with a string.
3. Add the maple syrup, apple cider, the apple-vinegar mixture and the spice bundle to the sauce pan. Bring the liquid to a boil and reduce heat to a simmer. Partially cover the saucepan and cook until the apples are very tender, about 15 minutes. Uncover the pot and cook 5 minutes more to concentrate the flavor. Season with salt to taste.
4. Remove the pot from the heat and discard the spice bundle. Using a potato masher or large spoon or whisk, coarsely mash the apples directly in the pot with the cooking juices. Serve hot or cold!

*Recipe courtesy of Sur La Table Chef Joel Gamoran*

*For more recipes and information about Food Fridays visit: <http://bit.ly/foodfridays>*



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