

# Chanukah Lights and Latkes

## Secret Ingredient Applesauce

Serves 12 as a condiment for latkes; 6 as a dessert

*Note: Applesauce is a traditional accompaniment to latkes. The addition of pears and the spices make this version especially tasty. Most people never will guess that the “secret” ingredient is pear.*

- 3 pounds of fruit as follows: 5 or 6 apples, any variety, and 1 or 2 ripe pears
  - 1 lemon
  - Water or apple juice
  - ½ cup brown or turbinado sugar, to taste, optional
  - ¼ teaspoon cinnamon
  - ¼ teaspoon ground allspice or cloves
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1. Quarter the apples and pear(s); remove cores and seeds. If you will be using a food mill to mix the cooked fruit, then you do not have to peel the apples and pear(s). If you will be using a sieve, peel the fruit before cooking.
  2. Cut the zest of the lemon into small strips, avoiding the white pith below the skin. You should have 1 tablespoon of the peel. Juice the lemon.
  3. Place the apples, pear(s), lemon peel and lemon juice into a heavy saucepan. Add enough water or apple juice until it is one inch below the top of the fruit. Cover and cook the fruit at a simmer over a low flame for 20 minutes, stirring occasionally.
  4. Add the sugar, if using, and the spices. Continue cooking the fruit until it is very soft, about 15 minutes more, stirring occasionally. Cooking times will vary according to the variety of fruits used. When the fruit is very soft, remove it from the heat and allow to cool briefly.
  5. Put the fruit through a food mill or a sieve with medium, not fine, mesh. If desired, add more sugar while applesauce is still warm. Taste for seasoning and adjust as desired.