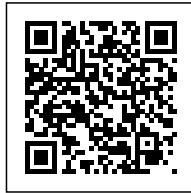




GHOSTWOOD APPLE BUTTER





INGREDIENTS

- 6 medium sized Honeycrisp apples, unpeeled, cored, and diced
- 1 1/2 cups water
- 1 1/2 cups packed light brown sugar
- 1/3 c GHOSTWOOD
- 1 tbsp cinnamon
- 1 tsp salt

DIRECTIONS

1. Stir together all ingredients in a large Dutch oven. Bring to a simmer over medium high heat, stirring occasionally. Reduce heat to low. Cook, stirring occasionally, until apples break down and become very soft. Mine cooked for 1 hour and 45 minutes. Remove from heat and cool about 10 minutes.
2. Transfer apples to a blender. Secure the lid, but remove center cap to allow steam to escape. Place a towel over opening. Process until smooth. Store in an airtight container, or mason jars. Can be in refrigerator for up to a month. Great on biscuits, waffles, toast, etc.