

MAPLE BOURBON APPLE BUTTER

INGREDIENTS

3 pounds apples (I used honeycrisp)
1 cup white sugar
1/4 cup brown sugar
1/4 cup maple syrup
1/4 cup bourbon
1/2 cup cider vinegar
1 teaspoon ground nutmeg
1 teaspoon ground allspice
1 teaspoon ground cinnamon
1 teaspoon ground cloves

DIRECTIONS

Quarter the apples and remove the stems. Don't peel them, but core and remove the seeds. Put the apple quarters in a pot with the cider vinegar and add water to cover. Bring the pot to a simmer and cook the apples, covered, for about 40 minutes.

Take the resulting apple goo and put it through your food mill. Discard peels and any tough bits. Return the pulp to the pot. Add sugar, brown sugar, maple syrup, bourbon and spices. Cook for approximately 1 hour over medium heat, stirring regularly to prevent scorching.

Keep checking the mixture with a spoon. Once it gets nice and thick (to your personal taste), it's done. You can either jar it (use a boiling water bath for 10 minutes) or keep it in the refrigerator. It'll stay fresh for at least a month.