Strawberry Applesauce

Makes: 100 Servings

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Ingredients	Weight	Measure
Sliced apples, commodity	25 lbs 6 oz	4 No. 10 cans
Cinnamon stick		4 count
Strawberries, fresh or frozen		1 qt
Water		1 cup
Sugar		1 cup

Directions

1. Heat apples in steam jacketed kettle or tilt skillet.
2. Add cinnamon stick, water and sugar.
3. Cook until apples are tender.
4. Add strawberries and cook for 5 minutes.
5. Remove from heat and press through strainer.
6. Stir until smooth.
7. Serve warm or chilled. CCP: Cool in shallow pans.