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**GOOD THINGS MADE WITH APPLES****APPLE CATSUP**

Peel and quarter a dozen sound, tart apples; stew them until soft in as little water as possible; then pass them through a sieve. To a quart of the sifted apple, add a teaspoonful of sugar, one teaspoonful of pepper, one of cloves, one of mustard, two of cinnamon, and two medium sized onions, chopped very fine. Stir all together, adding a tablespoonful of salt and a pint of vinegar; Place over the fire and boil one hour, and bottle while hot; seal very tight. It should be about as thick as tomato catsup, so that it will just run from the bottle.

**APPLE SAUCE**

When you wish to serve apple sauce with meat prepare it in this way: Cook the apples until they are very tender, then stir them thoroughly so there will be no lumps at all; add the sugar and a little gelatine dissolved in warm water, a tablespoonful in a pint of sauce; pour the sauce into bowls, and when cold it will be stiff like jelly, and can be turned out on a plate. Cranberry sauce can be treated in the same way. Many prefer this to plain stewing.

Apples cooked in the following way look very pretty on a tea-table, and are very appreciated by the palate. Select firm, round greenings; pare neatly and cut in halves; place in a shallow stew-pan with sufficient boiling water to cover them, and a cupful of sugar to every six apples. Each half should cook on the bottom of the pan, and be removed from the others so as not to injure its shape. Stew slowly until the pieces are very tender; remove to a dish carefully; boil the syrup half an hour longer; pour it over the apples and eat cold. A few pieces of lemon boiled in the syrup adds to the flavor. These sauces are a fine accompaniment to roast pork or roast goose.

**CIDER APPLE SAUCE**

Boil four quarts of new cider until it is reduced to two quarts; then put into it enough pared and quartered apples to fill the kettle; let the whole stew over a moderate fire four hours; add cinnamon if liked. This sauce is very fine with almost any kind of meat.

**OLD-FASHIONED APPLE SAUCE**

Pare and chop a dozen medium-sized apples, put them in a deep pudding-dish; sprinkle over them a heaping coffee-cupful of sugar and one of water. Place them in the oven and bake slowly two hours or more, or until they are a deep red brown; quite as nice as preserves.

**APPLE OMELET**

Apple omelet, to be served with broiled sparerib or roast pork is very delicate. Take nine large, tart apples, four eggs, one cup of sugar, one tablespoon of butter; add cinnamon or other spices to suit your taste; stew the apples till they are very soft; mash them so that there will be no lumps; add the butter and sugar while they are still warm; but let them cool before putting in the beaten eggs; bake this till it is brown; you may put it all in a shallow pudding-dish or in two tin plates to bake.

**APPLE TOAST**

Cut six apples into quarters, take the core out, peel and cut them in slices; put in the saucepan an ounce of butter, then throw over the apples about two ounces of white powdered sugar and two tablespoons of water; put the saucepan on the fire let it stew quickly, toss them up, or stir with a spoon a few minutes; add them. When tender cut two or three slices of bread half an inch thick; put in a frying pan two ounces of butter, put on the fire; when the butter is melted put in your bread, which fry of a nice yellowish color; when nice and crisp take them out, place them on a dish, a little white sugar over, the apples about an inch thick.

**APPLE FILLING**

Peel and slice green tart apples, put them on the fire with sugar to suit; when tender, remove, rub them through a fine sieve and add a small piece of butter. When cold, use to spread between the layers; cover the cake with plenty of sugar.

**ANOTHER APPLE FILLING**

One coffee cup of sugar, one egg, three large apples grated, one lemon grated, juice and outside of the rind; beat together and cook till quite thick. To be cooled before putting on the cake. Spread between layers of cake.

**APPLE CUSTARD PIE**

Three cupfuls of milk, four eggs and one cupful of sugar, two cupfuls of thick stewed apples, strained through a colander. Beat the whites and yolks of the eggs lightly and mix the yolks well with the apples, flavoring with nutmeg. Then beat into this the milk and, finally the whites. Let the crust partly bake before turning in this filling. To be baked with only the one crust, like all custard pies.

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