

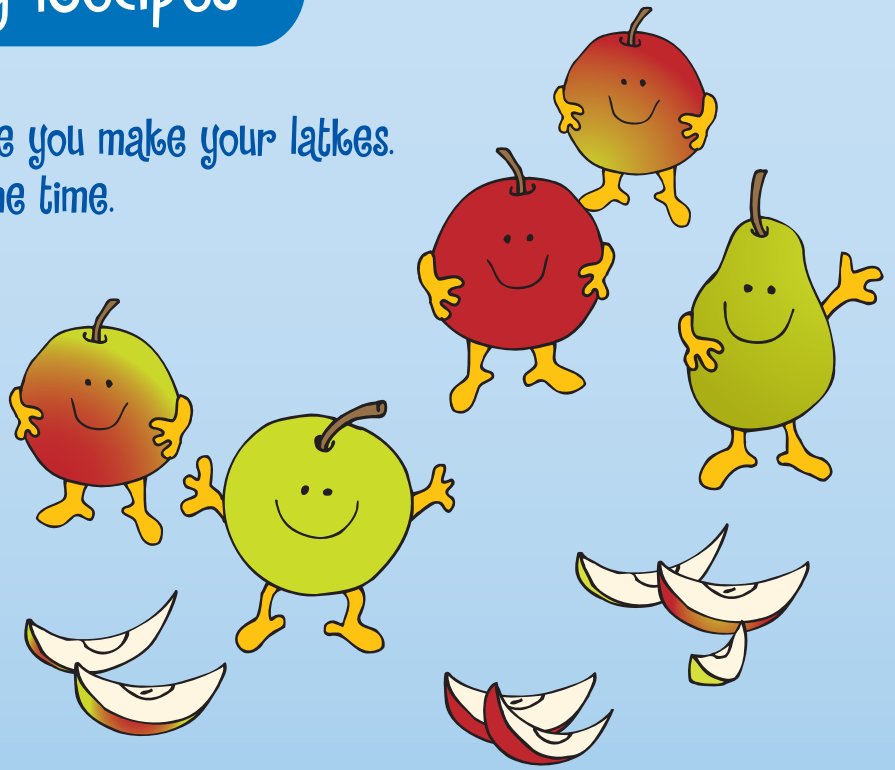
# Shira's Famous Family Recipes

You can get this started just before you make your latkes. It will all be finished around the same time.

## Applesauce:

8-10 apples and pears.

I like to use a combination of about 6 Granny Smith, McIntosh, Honeycrisps and Gala apples plus 2 or 3 pears



1. Peel most of the fruit, leaving about 1/3 of it unpeeled. Cut everything into small pieces. If you start the apple slicing, your kids can cut the slices into small pieces with a butter knife or a plastic serrated knife.
2. In large, heavy-bottomed stock pot, combine apples and pears, cover and set over medium high heat.
3. After about 5 minutes, reduce heat to moderate and simmer, covered, stirring occasionally, until apples are very soft, about 40 minutes.
4. Remove from heat and blend with whisk, breaking up any remaining apple pieces.
5. I like to leave it a little chunky. If you would prefer it very smooth, you can pass the applesauce through a ricer, food mill, or fine-mesh strainer. While it's still warm, you can add spices like cinnamon and/or nutmeg, and my mom always adds a touch of cognac or brandy.