

## **Rhubarb Applesauce with muscovado sugar**

Depending on the variety of apple you choose, your applesauce may be golden or blush. I never bother peeling apples for sauce. The skins become tender and don't bug me in the least. Eat this warm, straight from the pot, or cold, topped with yogurt or a generous drizzle of cream. It's also outstanding over pancakes, waffles, and French toast.

Makes 5-1/2 cups

3 to 3-1/2 pounds (8 to 10) firm apples, such as Pink Lady, cored and chopped

1 large stalk rhubarb, thinly sliced

1/3 cup (packed) muscovado sugar (or dark brown sugar)

2/3 cup apple juice

2 cinnamon sticks

Pinch salt

Combine all the ingredients in a Dutch oven or large pot. Set over medium-low heat, stirring occasionally for the first 5 minutes to dissolve the sugar. Cover and cook at a gentle simmer, stirring every now and again, until the apples are very tender and yielding but still have a vague shape. Remove from the heat and stir briskly to break the apples down further, if desired. Enjoy warm, or cool to room temperature and cover, refrigerate, and serve cold with yogurt or cream.

