

Cinnamon Rhubarb Applesauce

Servings: 8 cups | Prep/cook time: 50 minutes

Ingredients:

6 apples, peeled, cored,
and chopped into 1-inch cubes
4 cups rhubarb, chopped
4 cinnamon sticks
½ cup honey
2 cups water



Directions:

1. In a large pot, add all ingredients, set to medium heat and bring to boil.
2. Reduce heat to simmer and partially cover until thickened, about 35 minutes.
Use a fork to mash any remaining chunks.
3. Remove cinnamon sticks.
4. Store in airtight container in refrigerator for 3-4 days.