

SHOPPING LIST

Raspberry Applesauce

- Apples
- Frozen Raspberries
- Sugar
- Kosher Salt

First, check off the items you already have at home.



Lunch Labbers Present
SIDE DISHES



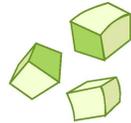
Raspberry Applesauce



VEGETARIAN **TIME** **DIFFICULTY** **SERVES**

 YES Under 1 hour Medium 8

YOU WILL NEED



4 pounds Macintosh apples (8 medium), peeled, cored, and cut into 1 1/2" chunks



8 ounces frozen raspberries, about 2 cups



1/2 cup water



1/4 cup granulated sugar

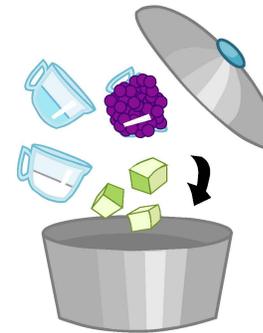


Pinch kosher salt

DIRECTIONS

ATTENTION KIDS: Always cook with a grownup!

The apples will splatter and expand as they cook, so use a pot with a tight-fitting lid that's bigger than you think you would need.



STEP 1: Combine all the ingredients in a large Dutch oven. Cover and cook over medium heat until the apples soften and begin to break down, about 25 minutes. Remove the pot from the heat and cool to room temperature.



STEP 2: For chunky applesauce, mash the apple mixture with a potato masher or whisk to the desired consistency. For smooth applesauce, process the apple mixture in a food processor until smooth. Serve.

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Nutrition Facts

Serving Size 1 serving (275g)
Servings Per Container: 8

Amount Per Serving	Calories from Fat 5
% Daily Value*	
Calories 150	
Total Fat 0.5g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 35mg	1%
Total Carbohydrate 39g	13%
Dietary Fiber 7g	28%
Sugars 30g	
Protein 1g	
Vitamin A 4%	Vitamin C 30%
Calcium 2%	Iron 2%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

Calories per gram:	Carbohydrate 4	Protein 4	Fat 9
Total Fat	Less than 65g	80g	2,500
Saturated Fat	Less than 20g	25g	
Cholesterol	Less than 240mg	2,000mg	
Total Carbohydrate	Less than 300g	375g	
Dietary Fiber	25g	30g	