

Two Crabapple Recipes: Crabapple Jelly and Butter

Ingredients

For the Jelly:

- 1 lb. crab apples, cleaned with stems removed
- 1 cup sugar

For the Butter

- ½ cup sugar (you may want up to ¾ cup if you prefer a sweeter crabapple butter)
- ½ tsp. cinnamon
- ¼ tsp. cardamom

Steps

1. First make your jelly. Place the apples in a saucepan, and cover with one cup of water. Bring to a boil, and reduce to a simmer. Simmer for 15 minutes, stirring occasionally. The apples will start to fall apart a little, which is fine, but try not to smash them up too much. After 15 minutes, strain the apples and the liquid. I used a nut milk bag, and hung it from a cabinet for three hours, so that all the liquid fell down. Don't squeeze the liquid out, as that will lead to a cloudy jelly.

2. Set the solids aside, and return the liquid to a saucepan on the stove. Add the 1 cup sugar, and bring to a boil until the jelly reaches 220°F (105°C). (Note- this only applies to people living around sea-level. If you live at a higher altitude or do not have a thermometer, please see [this guide](#) for other methods for testing if your jelly is ready). This should take around 15 minutes.

3. If not canning, pour into any desired container, allow to cool, and place in the fridge. If you do plan on canning, pour into a sterilized canning jar, leaving ¼ inch headroom. Can in a hot water bath for 10 minutes, and cool for 12 hours, making sure to check they've sealed properly. 1 pound of apples should yield about 8 oz. of jelly.

4. Start on the apple butter. You can use the same pot as the jelly (any leftover jelly will just incorporate into your butter), so less clean up! Use a food mill to extract as much pulp from the leftover apples as possible. I found that I was usually able to get 1 cup of applesauce from the original 1 lb. of crab apples. Bring the sauce to a simmer, and add the ½ cup sugar and spices, stirring well. Cook down slowly,



stirring and scraping the bottom often, until it is thick and creamy (mine took around 30 minutes). If you are not canning, allow your apple butter to cool before placing it in a container in the fridge.

5. If you are canning, place the crab apple butter in sterilized containers, taking care to remove as many air bubbles as you can and leaving $\frac{1}{4}$ inch headspace. Can in a hot water bath for 10 minutes, and cool for 12 hours, making sure to check they've sealed properly. 1 pound of apples should yield about 8 oz. of butter.

Note: This recipe is meant to be easily scaled to the amount of crabapples you forage. Simple multiply all the ingredients in the recipe by the number of pounds of crabapples you have. I found that as I increased the recipe, the yield went up a little, so if you're going to be making several batches worth make sure you have a few extra canning jars on hand.