

Homemade Apple Sauce



With a smooth and creamy consistency, it will give a little oomph to your roast.

Ingredients

4 peeled, cored and sliced apples

2 garlic cloves

1/4 cup water

1 tbsp sugar

Method:

1. Combine sliced apples with cloves in a saucepan, add $\frac{1}{4}$ cup water and 1 tbsp. sugar.
2. Cook gently over a medium heat for 5 to 10 minutes, stirring regularly.
3. When the apples are nice and tender and most of the juices have evaporated, remove the pan from the heat. 'Smash' to serve.