

LeConte's Vanilla or Cinnamon Applesauce

(Kathy Russell & Brenna Turman, LeConte Elementary)

Ingredients:

10 ripe apples, any kind that are local, or 5 pears and 5 apples

1 fresh vanilla bean

¹/₄ cup water

¹/₄ cup apple juice

1 teaspoon lemon juice

- Steps:
- 1. Cut apples (and pears, if using) into 1-inch chunks, discarding seeds and core. Slice open the vanilla bean and scrape out the seeds. Reserve bean for another use.
- 2. In a pot large enough to hold the apples, bring the water and apple juice to a boil. Stir in the vanilla seeds.
- 3. Add the apples and lemon juice and cook, stirring occasionally, until the apples cook down.
- 4. Pour into a bowl and mash with a fork or potato masher. Serve hot.
- 5-6 servings

	Monday	Tuesday	Wednesday	Thursday	Friday
	Mediterranean Pita Pizza Salad Bar Fresh Fruit 1% Milk	Chicken or Vegetable Chow or Lo Mein Salad Bar Fresh Fruit 1% Milk	Balan Meat or Vegetable Pasta with Marinara Sauce Salad Bar with Applesauce Fresh Fruit 1% Milk	Turkey or Vegetable Pot Pie with Crumb Topping Salad Bar Fresh Fruit 1% Milk	5 Chicken or Vegetable Tamales Rice & Beans Salad Bar Fresh Fruit 1% Milk
Б	8 Staff Development	Mediterranean Pita Pizza Salad Bar Fresh Fruit 1% Milk	10 Macaroni & Cheese Fresh Vegetable Salad Bar with Applesauce Fresh Fruit 1% Milk	BBQ Chicken or Tofu Roasted Potato Fries & Fresh Vegetables Whole-Wheat Roll Salad BarFresh Fruit	122 Beef or Vegetable Nachos Rice & Beans Salad Bar Fresh Fruit 1% Milk

