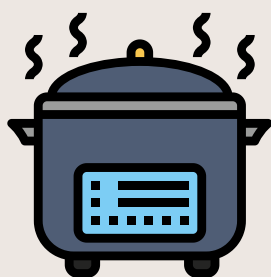


NORTH SKY FARM NO PEEL APPLE BUTTER BRIE



1. Wash and core apples

We collected our apples from the old apple tree in our yard, gave em' a quick rinse and cut them up. Don't include the apple core and seeds.



2. Into the slow cooker

Place cut up apples in a slow cooker and turn to high. Add a little water to get the steam going! If using your stove top set to low and keep a lid on your pot. Make sure it doesn't start to burn!



3. Give them a stir!



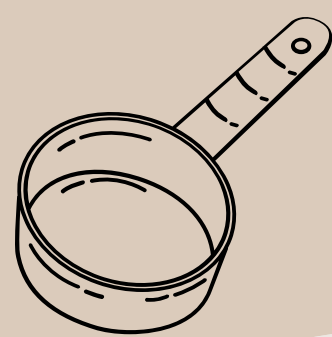
It takes a while but the apples will soften and begin to reduce. Give them a good stir every couple of hours!



MMM!

NORTH SKY FARM

NO PEEL APPLE BUTTER BRIE

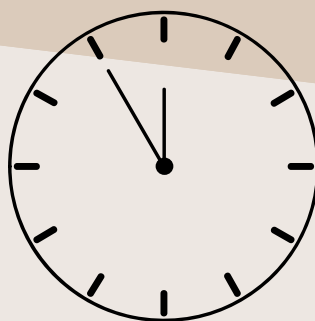


4. Add a little spice

Add about a cup of brown sugar and 2 tablespoons of cinnamon if you started with a full slow cooker. Adjust down a little as needed. Don't stress it going to taste great!



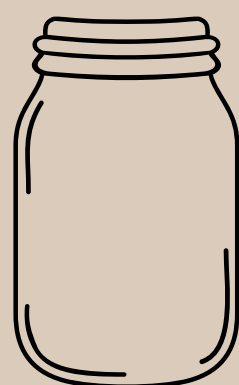
5. Continue to simmer to reduce a little bit more



Let the apples continue to simmer until it thickens up some

6. Put it in Jars

That's it! We put ours into jars and freeze them so we don't have to go through the canning process. Or eat it fresh! Total cook time 8-12 hours in the slow cooker.



yum!

7. Spread on warm Brie and Enjoy!

