

# Pan Applesauce

Amount	Measure	Ingredient - Preparation Method
4	medium	apples - peeled, cored and sliced 1/4"
1	cup	orange juice
1	teaspoon	ground canela
1/4	teaspoon	ground nutmeg
2	tablespoons	brown sugar
1	pinch	salt

Combine all ingredients in a saucepan or skillet and simmer, stirring occasionally, until the apples are tender, about 20 minutes. Add more orange juice to keep moist if necessary.