Apple sauce for goose and pork

Apples boiled soft in a little water and beaten to a pulp with sugar and a small piece of butter.

Makes
1 batch, each enough for a goose or a couple of ducks

Cooking time
about 3/4 hour, according to the apples

Kind
Sauces and preserves

From
United Kingdom

Source
The Book of Household Management, 1861

Allergens
Contains
milk: butter

Suits vegetarians.

Worked out from the ingredients as written. Products differ, so read their labels. How allergens are worked out

Ingredients

- [ ] 6 apples, good-sized
- [ ] water, enough to moisten the apples
- [ ] sugar, to taste
  In the source: “sifted sugar to taste”
- [ ] butter, a small piece
  In the source: “a piece of butter the size of a walnut”

You will need

- a saucepan

Method

1. [ ] Pare, core and quarter the apples, and throw the pieces into cold water to keep them white.
2. [ ] Put the apples in a saucepan with enough water to moisten them. Boil until they are soft enough to pulp, about 45 minutes, according to the apples.
3. [ ] Beat them to a pulp, adding the sugar to taste and the butter.

Notes

- Beeton says this quantity fills a good-sized tureen.[1]
- She sends the sauce to table with roast goose and with roast leg, loin and griskin of pork, and says to serve apple sauce with ducklings "when in season".[1]

The apples

The recipe asks only for six good-sized apples.[1] Elsewhere the book names the Colvilles as the best baking apples for early use, the rennets and pearmains for autumn, and russets for winter and spring.[1]

This recipe

It follows The Book of Household Management. The source uses British measures (pounds, ounces and imperial pints); the metric and US amounts are this site's conversions. This site has no kitchen and has not cooked the recipe.

What was changed: The source measures the butter as "a piece the size of a walnut", the sugar "to taste" and the water as enough to moisten the apples; we found no cited basis for turning the walnut into a weight, so these three lines carry no amounts; the butter is given in the words of the source's method, "a small piece". Its "sifted sugar" is listed as sugar. It gives no heat. The steps are in our own words.

How the recipes are chosen and converted

Sources

1. The Book of Household Management (https://www.gutenberg.org/ebooks/10136), Isabella Beeton; published by S. O. Beeton; Project Gutenberg, 1861.
2. A Christmas Carol (https://www.gutenberg.org/ebooks/46), Charles Dickens; Project Gutenberg, December 1843.

From The World of Apples, apple.io/recipes/apple-sauce-for-goose-and-pork/