

Prairie Challenge:
**GETTING TO THE CORE OF
 RESOURCEFULNESS!**



Pa's Slow Cooker
 Wild Turkey Caramel Apple Butter

YIELD: 4-5 CUPS*

Apple butter is a delicious, comforting condiment that Caroline would have made back in her day. And because so many *Little House* tell-all books share the details of Michael Landon's love for on-set Wild Turkey tipples, we thought you'd enjoy our version of a recipe that even squeaky-clean Pa would have enjoyed!

This no-peel slow cooker recipe is easy, and it comes with an extra bonus; leaving the peels on means less waste and more nutrients, which was the way of pioneer-era folks. This is a great way to use extra apples before they go bad—or even bruised or soft ones!

Don't worry, the alcohol will burn off as the apple butter cooks; what remains is a flavor that's richer and more complex than the plain recipe. Experiment with skipping altogether if you prefer, or add the equivalent amount of cider.

Apple butter is tasty on toast or a sandwich, spooned into your morning oatmeal, mashed into sweet potatoes, or as an

unexpected flavor boost to cake, soup, or even roasted veggie recipes!

Although any apple will work well, using a mixture of different varieties results in the best flavor.

6 pounds apples (cubed, cores and stems removed)

1 cup sugar

1 cup brown sugar

2 teaspoons fresh lemon juice

2 teaspoons ground cinnamon

¾ teaspoon ground allspice

½ teaspoon ground nutmeg

½ teaspoon ground cloves

½ teaspoon salt

¾ cup Wild Turkey bourbon

½ cup caramel liquor (we used Smirnoff Kissed Caramel vodka, which is as sweet as Pa himself!)

INSTRUCTIONS:

Add the cubed apples to a large slow cooker and cover with the remainder of the ingredients. Cover and cook on HIGH for 4 hours; do not stir.

Remove the lid. Mash the apples a little with a fork or potato masher and then carefully pour the mixture into a large blender or use an immersion blender directly in the pot. Blend until completely smooth. If you used a traditional blender, add the mixture back into the slow cooker.

Cook on HIGH for another 4 to 5 hours until thickened, with the cover slightly ajar. Stir about every 30 minutes.

Allow to cool before storing.

**Your yield may vary depending on how long you cook your apple butter, and the longer you cook it, the thicker it will be. Look for a medium caramel color for good spreading consistency.*