Crabapple jam

Ingredients

- Crabapples
- Water
- Lemon juice
- Apple juice or apple sauce
- Honey and/or brown sugar

Steps

1. Put crabapples in pot with just enough water to cover them.
2. Boil. Simmer for 20-25 minutes until the apples are very soft and begin to pop.
3. Blend until smooth with immersion blender.
4. Add a tablespoon of lemon juice or two, a little apple juice or apple sauce, and some honey/sugar. One recipe suggests 3/4 cup sugar to each 1 cup crabapple pulp, which is probably too much.
5. Boil. Simmer for a little while, maybe 20 minutes, until the desired consistency. One recipe suggests when jam starts to "sheet" from the spoon it has started to jell.