

Crabapple Juice

2 ½ gallons crabapples washed, stemmed and cut in ½ and 5 tsp cream of tartar. Cover with boiling water. Let stand overnight. Drain in the am. Add sugar to taste.

NOTE: you don't really need cream of tartar – I've made it with or without. You can put it in containers and freeze or just drink it. Makes good juice.