

## **Apricot Jam**

**For each batch I used:**

**5 pounds of apricots, pitted and roughly diced**

**5 cups of organic coarse sugar ( I buy mine at Costco )**

**Juice of 2 lemons**

**10 apricot pits, roasted for 15 minutes at 350 degrees, cracked open with a hammer and roasted again for 5 minutes, I had small pieces when I was done. Adding the pits is optional.**

**Canning jars and lids**

Stir the diced apricots and sugar and let the mixture stand at least two hours or overnight.

Put two small plates in the freezer to help you test the consistency of the jam.

Prepare your jars and lids. I run my jars through the dishwasher and put my screws and lids in a pot of water, where I boil them for about 10 minutes.

Bring the apricots and sugar to a boil over high heat, stirring often to prevent the apricot mass from sticking. I use a large, tall pot and a wooden spoon with a long handle, a great tool that keeps distance between your skin and the boiling jam. Skim off the foam, I use a soup ladle with a long handle. Boil the jam until it reaches the consistency you like. Test for consistency by putting some jam on the cold plate. I like my jam more like a thick sauce. The cooking time on these two patches was short, about 20 minutes, the mass had thickened with some pieces of apricot in it.

I added the juice of two lemons at the end.

Ladle the jam into jars, leave some space at the top, wipe the lip of the jar clean and add the lid, screw the ring onto the jar. I turn the hot jars upside down for 20 to 30 minutes. After that I check to make sure that they are sealed. If they are not, I put them in a water bath for 10 to 15 minutes and boil them until the tops pop. You know your jars are sealed when the lid doesn't move or pop when you press on it. To be totally safe follow the manufacture's instructions that comes with the jars.

For more information on canning contact : The US Department of Agriculture.

One batch makes about 8 cups.