

Dried Apricot Jam



This Jam is awesome on its own. We've been eating it on toast in the mornings, adding it to Orange Peel Tofu for dinner. It's not overly sweet, and has a nice texture from the dried apricots. One of the reasons we really like this jam is that we have dried apricots any time of the year, making this a year round, easily made jam.

Ingredients

24 ounces about 4 $\frac{1}{4}$ cups dried apricots (you can use semi-dried or fully dried apricots for this recipe, we use both together for a richer flavor)

4 cups boiling water

1 teaspoon vanilla extract

1 package 1.75 ounce powdered fruit pectin

4 cups white sugar

$\frac{1}{4}$ cup lemon juice

Instructions

Soak the dried apricots in boiling water until hydrated, about 30 minutes. Working in batches, in a food processor, blend apricots, remaining water, and vanilla extract, until blended but still slightly chunky.

Combine apricot mixture with pectin in a large pot over medium heat; cook until boiling. Add sugar and lemon juice; boil until sugar has dissolved, about 5 minutes. Continue to cook an additional 5 minutes.

To test for doneness: dip a cool metal spoon into the hot jam. Immediately lift it out and away from the steam and turn it horizontally. At the beginning of the cooking process, the liquid will drip off in light, syrupy drops. Try again a minute or two later, and the drops will be heavier. The jam is done when the drops are very thick and two run together before falling off the spoon.

While the jam is cooking, prepare (get out and make sure they are squeaky clean) the jars you'll use to store and/or give away the preserves. Transfer cooked jam to the clean ready jars.

Please follow the instructions from the [USDA's National Center for Home Food Preservation](#) or the official site from the makers of Ball jars.