

APRICOT JAM

PREP TIME

10 mins

COOK TIME

30 mins

SERVINGS

5 x 250ml Jars

INGREDIENTS

1 Kg Apricots, best if slightly underripe
1 Kg Sugar
1 Lemon

INSTRUCTIONS

- Halve 1 Kg of fresh Apricots, discard the stone and put into a pot.
- Halve the Lemon and squeeze the juice into the pot and put both the halves in as well.
- Add a splash of water and start cooking on high heat stirring frequently to prevent burning.
- Cook until the fruit is a pulpy volcanic mush (about 10 - 15 minutes).
- Add the Sugar all at once and stir until dissolved.
- Put on a high heat and simmer, stirring frequently to prevent burning (around 10 minutes) until thickened.
- Test for set until you're happy with the consistency.
- Ladle into clean and dry jars to within 1/2 cm from the very top of the jar.
- Put the lids on firmly and turn upside down for 3 minutes (this sterilizes the air in the jar and the lid).
- Allow to cool and store in the pantry or cupboard for 18 months - 2 years.