

FROM THE RECIPE LIBRARY OF JOAN STURM



APRICOT PRESERVES

1 lb. dried apricots
4 1/2 cups water
1 tbsp. sugar

Simmer until soft - about 10 minutes - remove apricots with slotted spoon. Process until smooth. Return to pot. Stir in sugar. Cook and stir 40 minutes over medium low heat until thick. Pour into clean hot jars and seal.

Makes 5 - 8 oz. jars.