



Classic Apricot and Ginger Preserves

Camine Pappas / July 2018

INGREDIENTS:

10 – 11 C apricots cut into ½ inch chunks
4 1/2 C sugar
1 T good vanilla
2 t finely chopped fresh ginger root
1/2 C fresh squeezed lemon juice
1 T lemon zest
1/8 C water

METHOD:

Put all ingredients in a large stock pot. Amount bubbles up to double in volume in the beginning so you need a deep pot. Bring to boil and then lower heat just to maintain the rolling boil. STIR VERY OFTEN to prevent burning and as you reach the end of the cooking time, keep lowering the heat. You only need it to keep bubbling and it will burn if you keep it on high. Stir every few minutes. After 25 minutes, put a spoonful of the liquid on a plate you had placed in the freezer for at least 10 minutes prior. Put the plate with the sample of preserves back in the freezer for 3 minutes. Take out and if when you nudge it with your finger, it wrinkles a little, it is done. If not, cook for another 3 minutes and test again. Place in clean mason jars leaving a bit of space at the top in case you want to freeze the jam. Put the lid on and tighten only until sealed, not too tight. Let sit on counter until cooled, about 6 hours. The lids should suck in and seal. They are NOT shelf stable but should stay good in the fridge for months!



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