

## Chloe's Apricot Preserves

4 lbs. fresh ripe apricots, organic if possible

Juice of one lemon

6 cups of sugar

Cut the apricots in half, pour sugar and lemon juice over fruit, stir well and let sit overnight in the refrigerator. The next day cook the apricot mixture in a wide jam pot for 45 to 50 minutes, skimming off the foam that forms regularly. When the jam starts to thicken keep your eye on it and stir regularly. I freeze a plate and when i think it is getting to a "jam consistency" I put a spoonful of the jam mixture on the plate, wait for it to get cold and then I run my finger through the jam, it should not be runny, but thickish like a french jam.

Have

ready jam jars and lids that have been boiled for 10 minutes, take out of the boiling water and fill with the just finished apricot preserve. Fill to within a half inch of the rim of the jar, clean the rim of the jar well with a moist towel for a good seal, cap with lid till snug. Place in a water bath that covers the jars by at least 2 inches, boil for 10 minutes and remove from water. The jar tops should be indented when a proper seal is attained, if they don't seal keep in your refrigerator. This jam will keep for at least 2 years in a dark, cool place if it last that long without disappearing.