

Canning Apricot Jam

5 Cups Prepared Apricots

7 Cups Sugar

1 Sure Jell Pectin

Pit apricots but do not peel. Cut apricots and add to blender. Put Apricots in a sauce pan, add pectin and bring to a boil. Add sugar all at once for one minute.

Remove from heat and skim lumps for 5 minutes. Put into hot jars leaving 1/4-inch headspace.

Process in Hot Water bath for 15 min for pints or quarts. Remove rings. Sets up in about 24 hours.

Above makes about 4 pints

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