

Canning Apricots

Remove skins from Apricots by using dipping fruit in boiling water for 30 to 60 seconds until skins loosen. Dip quickly in cold water and slip off skins.

Cut in half, remove pits and slice to quarters. Drop cut fruit into mixture of 1 gallon water and 2 tablespoons each salt and vinegar. This will help to keep apricots from darkening. When all the fruit has been cut, rinse and drain before packing.

Cold Pack into warm sterilized jars and cover with boiling sugar syrup leaving 1/2 inch head space. Use a rubber spatula or table knife to gently release trapped air bubbles. Add more syrup if needed.

Process in hot water bath, pints 25 minutes, quarts 30 minutes

The choice of Syrup is up to you personally I prefer Light

Sugar Syrup For Fruits			
Syrup	Sugar	Water	Yield
Light	2 cups	4 cups	5 cups
Medium	3 cups	4 cups	5 - 1/2 cups
Heavy	4 - 3/4 cups	4 cups	6 - 1/2 cups