

Spiced Apricot Butter

Yield: 6 pint jars

6 cups apricot pulp (about 5 pounds)
3 cups sugar
2 Tbsp freshly squeezed lemon juice
½ tsp ground ginger
½ tsp ground allspice
¼ tsp ground mace

Method:

To prepare pulp: Cook halved and pitted apricots, adding only enough water to prevent sticking. Cook until soft. Press through a food mill. Measure 6 cups of pulp. Add remaining ingredients into a large kettle. Bring to a boil. Cook until thickened – about 30 minutes. As mixture gets thicker must stir frequently as it is prone to sticking at that point. Pour hot jams immediately into hot sterilized jars, leaving ¼ inch head space. Adjust the caps. Process 10 minutes in boiling water bath canner.

(by Chef Dan Brophy, Summer Food Preservation Series 2013, Portland Nursery / Stark)

