

Apricot Syrup



Ingredients:

15 cups pureed apricots
1/2 cup lemon juice
6 Tablespoons pectin (2 boxes)
3 cups sugar

Instructions:

Mix apricots and lemon juice in a large saucepan. Stir in pectin and bring to a boil. Stir in sugar and boil for four minutes. Pour in pint jars, seal with lids, and place in a pressure canner. Bring the pressure up to 10 lbs. and turn off the stove. This recipe makes 9 pints, double to fill a pressure canner.