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Apricot Walnut Conserve Recipe

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Introduction:

Brimming with rich flavor and texture, this conserve will brighten your breakfast table. Plentiful pieces of apricots and walnuts make this thick, sweet spread taste heavenly slathered over muffins, waffles, and pancakes.

This crunchy conserve also enhances desserts.

Apricot Walnut Conserve
Yields approximately six 8 ounce jars

Preparation:

Cover the dried apricots with water and soak overnight. In a large stainless steel saucepan, combine the drained, chopped apricots, orange juice, lemon juice, and lemon zest. Add the sugar. Stir over low heat until the sugar is dissolved. Bring to a boil over high heat. Continue to boil, stirring constantly, for approximately 15 minutes to get the desired thickness. Stir in nuts and cook for an additional 5 minutes, stirring constantly. Remove from the heat and test the thickness.

You can check thickness by placing a spoonful of jam on a previously chilled plate, and put it in the freezer for one minute. Remove the plate and push the edge of the jam with your finger. If it has reached the gel stage it will be set, and the surface will wrinkle when the edge is pushed. If it has not reached the gel stage, boil for an additional 5 minutes, and repeat the gel test.

Pack into hot sterilized jars leaving 1/2 inch headspace. Remove any air bubbles and wipe rims. Add lids as each jar is filled. Process for 10 minutes in a water bath canner.

Enjoy!

Rule of thumb: My processing times are for altitudes of 1,000 or under. If you live in a higher altitude you will need to adjust the processing time accordingly. For processing times of 20 minutes or under, add one additional minute per each additional 1,000 feet of altitude. For processing times over 20 minutes add two additional minutes per each additional 1,000 feet of altitude.

Note: For more in depth instructions on water bath canning see my post on ?Canning for Beginners? [1] dated 12/12/11.

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Ingredients:

3 1/2 cups apricots, dried, chopped
1 1/2 cups orange juice
2 tablespoons lemon juice
2 tablespoons lemon zest
3 ½ cups sugar
½ cup walnuts, chopped

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Links:
[1] http://www.missladybugsgarden.com/4/post/2011/12/lets-start-canning.html
[2] http://www.missladybugsgarden.com
[3] http://kgi.org/crops/apricot
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