



EASY APRICOT JAM

PREP TIME: 5 minutes **COOK TIME:** 30 minutes **SERVINGS:** 2

INGREDIENTS

- 16 ounces dried apricots
- 2 ½ cups orange juice
- ¾ cup sugar
- 1 tablespoon lemon juice
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground ginger

NUTRITION INFORMATION

Two tablespoons: 61 calories, 0 fat (0 saturated fat), 0 cholesterol, 1mg sodium, 16g carbohydrate (14g sugars, 1g fiber), 1g protein.

Source: Taste of Home

INSTRUCTIONS

In a large stockpot, combine apricots, orange juice and sugar; bring to a boil. Reduce heat; cover and simmer 30 minutes. Stir in lemon juice, cinnamon and ginger. Remove from heat and cool to room temperature

Rinse four 1-cup plastic containers and lids with boiling water. Dry thoroughly. Puree apricot mixture in a food processor or blender until smooth. Spoon into containers, leaving 1/2-in. headspace. Refrigerate up to 3 weeks or freeze up to 1 year. Thaw frozen jam in refrigerator before serving.