

Honeyed Apricot-Jalapeño Jam

Yield: about 5 half-pints

- 1-1/2 pounds ripe apricots
- 2/3 cup seeded, finely chopped red bell pepper
- 1/3 cup seeded, finely chopped jalapeño pepper
- 2/3 cup lime juice, divided
- 4 tsp calcium water 1 cup honey
- 1 tablespoon Pomona's pectin powder

Caution: Wear Plastic or rubber gloves and do not touch your face while handling or cutting hot peppers. If you do not wear gloves, wash hands thoroughly with soap and water before touching your face or eyes.

1. Sterilize canning jars by boiling for 10 minutes at altitudes of less than 1,000 feet. At higher elevations, boil jars 1 additional minute for each additional 1,000 feet elevation.
2. Rinse apricots, remove stems, and then slice in half or pull apart. Remove pits, and chop apricots into small pieces.
3. Combine chopped apricots with bell pepper, jalapeño pepper, and 4 tablespoons of the lime juice in a saucepan. Cover, bring to a boil over high heat. Reduce heat and simmer covered for 15 minutes, stirring occasionally. Remove from heat and then mash.
4. Measure 4 cups of apricot mixture and combine in a saucepan with remaining lime juice and calcium water. Mix well.
5. In separate bowl, combine honey and pectin powder. Mix thoroughly and set aside.
6. Bring fruit mixture to a full boil over high heat. Slowly add pectin-honey mixture, stirring constantly. Stir vigorously for 1 to 2 minutes to dissolve pectin while the jam comes back to a boil. Once the jam returns to a full boil, remove from heat.
7. Ladle hot jelly into hot, **sterile** jars, leaving 1/4-inch headspace. Remove trapped air bubbles, wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
8. Process 10 minutes in either a boiling-water or atmospheric steam canner, adding 1 additional minute per additional 1,000 feet above sea level.

Source: Preserving with Pomona's Pectin

Note: If using unsterile jars, process the filled jars for 10 minute