

Lavender: Preserve It!

Apricot Lavender Jam

Yield: about 6 half-pints

4 teaspoons dried lavender buds
3 pounds apricots, pitted and chopped (about 6 cups)
4 cups sugar
3 tablespoons bottled lemon juice

1. Place lavender buds on a 4-inch square of cheesecloth; tie with kitchen string.
2. Place apricots in a large bowl; mash with a potato masher until crushed. Stir in sugar and lemon juice; add cheesecloth bag, stirring until moistened. Cover and chill 4 hours or overnight.
3. Pour apricot mixture into a 6-quart stainless steel or enameled Dutch oven. Bring to a boil over medium heat, stirring until sugar dissolves. Increase heat to medium-high. Cook, stirring constantly, 45 minutes or until mixture is thickened and a candy thermometer registers 220°F*). Remove from heat. Remove and discard cheesecloth bag.
4. Pour hot jam immediately into hot jars, leaving 1/4-inch headspace. Remove air bubbles. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
5. Process in a boiling water or atmospheric steam canner for 10 minutes at 0-1,000 feet elevation, 15 minutes at 1,001-3,000 feet, 20 minutes at 3,001-6,000 feet, 25 minutes at 6,001-8,000 feet, and 30 minutes at 8,001-10,000 feet.

Source: freshpreserving.com, 2018

* The gel temperature is 8°F above the boiling point, which is 220°F below 1000 feet elevation. At higher elevations, add 8°F to your boiling point to determine your gel temperature.



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