



UCCE Master Food Preservers of El Dorado County

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Early summer brings us apricots and plums. Two of my favorites fruits. *sigh* They do not grow well at my elevation as they bloom too early so the blossoms usually get frost bitten. There are some late blooming varieties, especially for plums and pluots, but the varieties we Californians know and love are early bloomers.

That said, being Californians, we do get fresh apricots and plums from the lower elevations in the county and state. Some of my favorite recipes are apricots and plums are sauces for bbq and other savory dishes.

This apricot bbq sauce is great. I am sure you will use it a lot this summer. As you can see, it is great for chicken wings. I also like to simmer meatballs in this sauce for finger food at a potluck.

Apricot-Chipotle Sauce

Yield: 6 half-pint jars

- 5 cups chopped apricots (about 14 medium)
- 2 cups water, divided
- 4 dried chipotle peppers (1 whole dried chipotle pepper equals about 1 tsp. chipotle powder)
- ¼ cup finely chopped onion (about 1 small)
- 1 clove garlic, minced
- 1 Tbsp grated lemon peel
- 1 cup sugar
- 1tsp cumin
- ½ tsp salt
- ½ tsp coarsely ground white peppercorns

- 1 ½ cups white wine vinegar (5% acidity)

Remove apricot pits and chop apricots. Remove stems from the peppers. Peel and finely chop onions; measure ¼ cup. Peel garlic and mince.

Combine apricots and 1 cup of water in a large saucepan. Cook over medium heat until tender. Puree apricot mixture using a food processor or food mill. Return puree to a large saucepan; set aside.

Bring 1 cup of water to a boil and remove from heat. Add the dried peppers and cover saucepan with a lid. Let peppers steep for 15 minutes. Puree pepper mixture using a food processor or food mill. Add pureed peppers and all other ingredients to the apricots. Bring mixture to a boil over medium-high heat, stirring to prevent sticking.

Ladle hot mixture into hot jars, leaving ½ inch headspace. Clean jar rims. Center lid on jars and adjust band. Tighten band only finger-tip tight.

Process for: 0-1000 ft. = 10 minutes, 1001-6000 ft. = 15 minutes, above 6000 ft. = 20 minutes. For boiling water canning, turn off the heat, remove canner lid and wait 5 minutes. For atmospheric steam canning, turn off the heat, leave canner lid on and wait 2-3 minutes. Cool jars for 12-24 hours, wash, and store in a cool dark place.

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