



Manchurian Apricot Jam

3 ½ cups diced apricots
6 cups sugar
1/3 cup Lemon juice
1/2 pouch Certo Liquid fruit Pectin

Making the Jam

Measure fruit into jelly making pan. Stir in sugar and lemon juice. Bring mixture to a rolling boil. Stir in pectin and return to a full rolling boil. Boil 1 minute till jellies. Skim off foam with a spoon. Quickly ladle into prepared jars leaving 1/8 in head space. Process for 15 minutes (Check for correct time for your elevation) in a hot water bath. Invert jars for 5 minutes than turn upright. After jars cool check for seals refrigerate if they did not seal.

<http://www.lincolntent.com/GlutenFreeCaseinFree-Sauces.html>