



JERNEJ KITCHEN

APRICOT NECTAR

Apricot Nectar is a delicious homemade beverage made with four ingredients: apricots, sugar, water, and citric acid. Easy, delicious, and the kids love it.

MAKES	8	LITERS
PREPARATION:	30	MINUTES
COOK:	60	MINUTES
TOTAL TIME:	1	HOUR 30 MINUTES

APRICOT NECTAR

4 kg (9 pounds) apricots
1 kg sugar (2.5 pounds)
4 litres of water (1.1 gallon)
2 tsp citric acid

TOOLS AND EQUIPEMENT

eight juice glass jars
kitchen knife
large bowl
large pot
immersion blender

PREPARE THE JARS

We will need eight juice jars with lids for 8 liters of juice. Clean the jars with water. Preheat the oven to 100°C / 210°F. Place the jars on a baking sheet. Place them in the oven for 10 minutes. Bring water to a boil in a small saucepan over medium heat. Add the lids and simmer for 3 minutes to sterilize.

APRICOTS

Clean the apricots under running water and pat dry with a paper towel. Cut in half, remove the kernel, and discard it. Cut the apricots into small pieces and add to a large bowl. Add the sugar, stir, then transfer to a large pot.

TIP

Optionally, peel the apricots. Add water to a pot and bring to a boil. Dip the apricots in boiling water, then peel. Repeat the process with all the apricots, then proceed with the recipe by removing the kernel. This step is optional.

COOK

Place a large pot with apricots over high heat. Add one liter of water and cook for 30 minutes or until the apricots soften. Using an immersion blender, mix the apricots, then add the rest of the water and citric acid. Stir, and bring to a boil. Simmer for 5 minutes.

FILL THE JARS

Remove the nectar from the heat, stir, and fill the juice jars. Tightly close with a lid. Using a kitchen towel, wrap the jars tightly and let them cool to room temperature slowly. Keep the canned jam in the dark, cold space for up to a year. Optionally,

you can pasteurize the juice. Preheat the oven to 80 °C / 175 °F. Place the apricot nectar jars onto a large baking sheet, making sure the jars don't touch. Place in the oven for 20 minutes, then turn the oven off and leave the nectar overnight in the oven to cool.