



JERNEJ KITCHEN

APRICOT JAM WITH VANILLA

Apricot jam is such a delicious sweet preserve. This 4 ingredient recipe is simple, easy to make and the jam is not too sweet.

MAKES	5	LITERS
PREPARATION:	40	MINUTES

APRICOT JAM WITH VANILLA

4 kg fresh apricots, pitted

1 kg sugar

2 vanilla pods

1 lemon (zest)

TOOLS AND EQUIPEMENT

kitchen knife

heavy pot

spoon

Sponsored

PREPARE

Cut the apricots into small chunks. Crack open a few pits (around 10) and place the kernels aside.

COOK

Add the apricots, kernels, and caster sugar into a large, heavy pot. Scrape out the vanilla seeds and add them to the pot; also, throw the empty vanilla beans in there. Bring to a boil, lower the heat, and simmer for about 25 minutes, stirring constantly.

STORE

Remove the jam from the stove, add the juice of one lemon, and stir well. Spoon hot apricot jam into hot sterilized jars, and cover immediately with sterilized lids. Let the jars cool slowly.