

# Apricot Jam

Make homemade apricot jam with just 3 ingredients! Sweet, tangy, and perfect for toast, pastries, or glazing meats. Easy recipe with storage tips.

30 min

PREP

45 min

COOK

1h 15min

TOTAL

4

SERVINGS

Medium

DIFFICULTY

## Ingredients

- 1.5 lb apricot
- 1 lb granulated sugar
- 0.5 lemon

## Instructions

- Sterilize jars**

Wash jars and lids thoroughly with hot soapy water. Place jars upright in a 200°F (93°C) oven for 10 minutes. Keep lids in hot water until ready to use.
- Prepare the apricots**

Wash 1.5 lb apricots thoroughly under cold water. Cut each apricot in half, remove the pit, then quarter each half. Leave the skin on for better texture and natural pectin.
- Macerate the fruit**

Place quartered apricots in a large, heavy-bottomed pot and sprinkle with 1 lb sugar. Stir gently to combine, cover, and let sit for 2-3 hours until fruit releases its juices and sugar begins to dissolve.
- Start cooking**

Add 1 cup water to the pot with the apricots. Place over medium-low heat and stir gently until sugar completely dissolves, about 3-4 minutes.
- Increase heat to medium and bring mixture to a rolling boil, stirring constantly. Reduce heat to maintain a gentle but steady boil.**

- 6 Cook jam for 25-35 minutes, stirring frequently to prevent sticking, until mixture thickens and reaches 220°F (104°C) on a candy thermometer.
- 7 Add 0.5 lemon's worth of fresh juice to the jam and cook for 5 more minutes. Test doneness by placing a small plate in the freezer, then dropping a small amount of jam on it - jam should wrinkle when pushed with your finger.
- 8 **Fill and seal jars**  
Remove jam from heat and skim any foam from surface with a spoon. Immediately ladle hot jam into sterilized jars, leaving ¼ inch headspace at the top.
- 9 Wipe jar rims clean with a damp cloth, place lids on top, and screw on rings finger-tight. Process in a boiling water bath for 20 minutes for shelf storage, or simply cool for immediate refrigeration.
- 10 Cool jars completely at room temperature for 12-24 hours. Check that lids have sealed by pressing the center - they should not flex or pop. Store sealed jars in a cool, dark place for up to 1 year.

## Tips

Choose apricots that are ripe but still firm with a deep orange color and sweet fragrance. A mix of ripe and slightly underripe fruit provides the best balance of flavor and pectin content.

Use a heavy-bottomed, non-reactive pot (stainless steel or enameled) that's large enough to allow the jam to bubble without overflowing. Avoid aluminum, copper, or iron pots which can react with the fruit's acid.

Test for doneness using the plate method: place a small plate in the freezer before cooking, then drop a small amount of jam on the cold plate. If it wrinkles when pushed with your finger, it's ready.

Add lemon juice gradually and taste as you go - the amount needed depends on the natural acidity of your apricots. The jam should have a bright, balanced flavor without being overly tart.

Skim foam from the surface during cooking for a clearer, more professional-looking jam. A small amount of butter can help reduce foaming.

Don't double the recipe - larger batches take longer to cook and may not set properly. Make multiple single batches if you need more jam.

Fill jars while the jam is still hot, leaving ¼ inch headspace. Wipe jar rims clean before applying lids to ensure a proper seal.

Let the jam cool completely before testing the consistency - it will continue to thicken as it cools to room temperature.