

Apricot Jam



🍷 For 900 ml of jam

Ingredients

1 kg of ripe apricots (excluding peel and stone)
550 gr sugar cane
juice of 1 lemon
1 teaspoon minced fresh ginger
2 tablespoons whiskey

Method

Wash and dry the apricots, remove the skin and the stone. Put the apricots roughly chopped into a large pot, add sugar and lemon juice and let marinate in refrigerator for 12 hours. Place the pot on the fire and bring to boil on a high flame, then reduce the flame to minimum and cook, stirring occasionally with a wooden spoon. Cook for 1 hour and a half or so, of course, cooking depending on the water contained in the fruits, on tastes .. etc., it is always valid the dish proof, so, first of all, remember to put it in the freezer, when do you think the jam is ready pour a teaspoon of jam on the frozen dish, if slowly slips is ready. Towards the end of cooking add whiskey and ginger and cook for another few minutes. Put the hot jam in the sterilized glass jars, stopper with new caps where possible, invert the jars for ten minutes in order to create the vacuum and allow to cool.

For sterilization of jars boil them in a pot for about twenty minutes, remove from pot with the help of cooking forceps and passing them in the ventilated oven and preheated to 100° until drying.