

Peach or Apricot Jam from Dehydrated Fruit

- 1 1/2 cups dried apricots or peaches, coarsely diced
- 1 cup water
- 3/4 cup honey
- 1 tsp dried lemon peel grated
- 1/2 cup chopped walnuts or pecans (optional)



Recipe Instructions

In a small saucepan combine apricots and water. Bring to boil. Remove from heat, cover, and let stand for 30 minutes. Add honey and dried lemon peel. Bring to a second boil. Boil gently, uncovered, over medium heat for 10 minutes or until jam is desired consistency. Stir in nuts. Pour into sterile jars and seal. Cool. Makes 2 cups.