



Apricot Honey Butter

Adapted from the Complete Book of Small Batch Preserving

BAH Note: To be honest, I used about 1/2 cup honey and then I added enough agave nectar to get me to 2/3 cup of liquid. I was really pleased with the flavor but I've made it before with all honey and it is equally enjoyable. Do not overboil the mixture once you add the honey. My notes on this recipe remind me that this set rather firm in the fridge and overcooking it results in a rather thick apricot honey butter which might be a formidable match for your toast.

- 2 cups dried apricots, roughly chopped
- 2 tablespoons lemon zest
- 2 cups water
- 1/2 cup lemon juice
- 1/4 cup crystallized ginger roughly chopped
- 2/3 cups honey

Combine the dried apricots, lemon zest, crystallized ginger, water, and lemon juice in a dutch oven. Bring to a boil over high heat, cover and reduce heat. Simmer, stirring occasionally, for 30 to 35 minutes until the apricots are tender.

Transfer the apricot mixture to a food processor and process until smooth. Return the mixture to the dutch oven, add the honey, and bring to a simmer over medium heat.

Ladle the jam into heated jars, leaving 1/4 inch head space, and process for 10 minutes.

Let the jars cool for 24 hours before checking the seal and storing the jars. Any jars that have not sealed should be refrigerated or immediately reprocessed using new lids.

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