

Apricot nectar and leather

Lip smackin' good.

Prep time: 30 minutes

Cook time: 40 minutes

Ready in: 70 minutes

Happy taste buds: Lots

Ingredients

6 cups washed and pitted apricots

1 1/2 cups sugar

5 cups water

Directions

1. Boil apricots in water for 10 minutes, stirring occasionally. Remove from heat.
2. Press apricots through a strainer then return to pot of water.
3. Add sugar, bring to a boil and stir until sugar is dissolved.
4. Pour nectar into quart jars and process in water bath for 20 minutes.
5. Blend remaining apricot pulp in a blender. Add 1/2 cup sugar. Spread mixture onto a cookie sheet lined with parchment paper. Cook for 2 1/2 hours at 200 degrees F.
6. You can also dry the mixture on waxed paper outside in the sun.

