

PEACH OR APRICOT PRESERVES

◆ Please read About Making Preserves, page 773.

Use firm, slightly underripe, well-flavored fruit.

Peel and cut into lengthwise slices:

Peaches or apricots

The fruit may be dipped briefly in boiling water to facilitate the removal of skins. Reserve the stones. Crack some of them and remove the kernels. Measure the fruit.

Allow to each cup:

$\frac{3}{4}$ cup sugar

2 tablespoons water

1½ teaspoons lemon juice

Stir this sirup and cook it for 5 minutes. Add the fruit. (If preferred, omit the water and just pour the sugar over the peaches and permit them to stand for 2 hours before preserving them.) ◆ Simmer until transparent. Place in glasses or jars. If the fruit is juicy and the sirup too abundant, place the peaches in jars and reduce the sirup until thick. Pour over peaches. Add to each glass 1 or more peach or apricot kernels. This is optional, but they give the preserves a distinctive flavor. Add to the sirup:

(Lemon juice—about 2 teaspoons to every cup of fruit)

preserve to your preferences