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Apricot Farms' Recipes



Apricot Oatmeal Cookies: *MAKES: 36*

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| 1 Cup Brown Sugar, Packed | 1 Tsp. Baking Soda |
| 1 Egg 1 Cup Butter or Margarine, Softened | 1 Cup Chopped Dried Apricots |
| 1 Tsp. Vanilla Extract | 2 Cups Quick-Cooking Oats |
| 1 Cup All-Purpose Flour | |

Preheat oven to 375 degrees. Mix together the flour, baking soda and salt. Set aside. Cream the butter and sugar together until fluffy. Beat in the egg, then stir in the vanilla extract. Gradually stir in the flour mixture. Stir in the oats and dried apricots. Drop by rounded teaspoons 2 inches apart onto the ungreased cookie sheets. Bake for 8 to 10 minutes, or until light brown. Allow cookies to cool on baking sheet for 5 min. before removing to a wire rack to cool completely.



Apricot-Pineapple Jam: *MAKES: 3 Cups (Recipe can be doubled)*

From the Book *Lots of Cots* Compiled by Rita Gennis

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| 1 can (12 ounces) Frozen Apple Juice Concentrate | 1 Cup Water |
| 10 Ounces Dried Apricots, Coarsely Chopped (about 1 Cup) | 1 Cup Sugar |
| 1 Can (8 Ounces) Crushed Pineapple, Including Juice | 1 Tablespoon Fresh Lemon Juice |

Soak dried apricots in water overnight in refrigerator. Cook in the morning and mash. Add very little sugar to taste. Combine ingredients in saucepan and bring to a boil; lower heat and simmer for about 20 minutes, stirring frequently, until mixture has thickened to desired consistency. Spoon jam into hot sterilized jars, filling to within 1 inch of top. Seal immediately with lid and screw band. Invert jars for 5 minutes to seal. Turn upright and let cool completely. This is a not-too-sweet spread with little added sugar.



Stewed Fruit: *MAKES: 2 Cups*

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| 1 Cup or 16 Pitted Prunes | 1 Cup Golden Raisins |
| 1 Cup or 24 Dried Apricots | 4 Cups of Water |

Place ingredients in a medium saucepan. Bring to a boil; reduce heat and simmer until liquid is reduced by three quarters. Serve warm over hot cereal or use as a side dish with any variety of meats or poultry dishes.