

"THE APRICOT FARM"  
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## Apricot Oatmeal Cookies

$\frac{1}{2}$ Cup brown sugar, packed	1 Egg	1 Cup butter or margarine, softened
1 Tsp. Vanilla extract	1 Cup all-purpose flour	1 Tsp. Baking soda
1 Cup chopped dried apricots	2 $\frac{1}{2}$ Cups quick-cooking oats	

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. Yield: 36

## “STEWED FRUIT”

- 1 Cup OR 16 pitted prunes
- 1 Cup or 24 dried Apricots
- $\frac{1}{2}$  Cup Golden Raisins
- $\frac{1}{4}$  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.

Makes 2 Cups.

## Apricot Jam

Soak dried apricots in water overnight in refrigerator. Cook in the morning and mash. Add very little sugar to taste.

Apricot-Pineapple Jam (from the book "Lots of Cots" compiled by Rita Gennis)

1 can (12 ounces) frozen apple juice concentrate  
10 ounces dried Apricots, coarsely chopped (about 1 ½ cups)  
1 can (8 ounces) crushed pineapple, including juice  
½ Cup water  
½ Cup sugar  
1 tablespoon fresh lemon juice

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 ½ - inch of top. Seal immediately with lid and screwband. Invert jars for 5 minutes to seal. Turn upright and let cool completely. This is a not-too-sweet spread with little added sugar. Makes 3 Cups. Recipe can be doubled.