

Cheese Board with Homemade Apricot Jam

DINNER

Ingredients

Jam

- 8 cups fresh apricots, peeled, pitted, and crushed
- 1/4 cup lemon juice
- 6 cups white sugar
- 5 canning jars with lids and rings

- Crackers
- Fruit
- Nuts
- Honey

Board (can substitute with your choice)

- Truly Grass Fed Aged Cheddar, cut, crumbled, and/or sliced
- Truly Grass Fed Sharp Cheddar, cut, crumbled, and/or sliced

Instructions

1. Mix apricots and lemon juice in a large pot, then add sugar. Slowly bring to a boil, stirring until sugar dissolves.
2. Continue to cook and stir until apricot mixture for about 25 minutes, or until it thickens. Then, remove from heat and skim foam if necessary.
3. Prepare jars, lids, and rings by cleaning and sterilizing in a boiling water bath. Leave lids in simmering water until jars are ready to seal.
4. While still warm, pour jam into the hot, sterilized jars, leaving about 1/4" of space at the top. Run a knife or thin spatula around the insides of the jars after filling to remove any air bubbles. Wipe rims of jars with a wet paper towel to remove any residue. Place lid on top and screw on ring.
5. Place a wire rack in the bottom of a large pot and fill halfway with water. Bring to a boil, then carefully place jars into the pot, spacing each 2" apart. Add more boiling water if needed until water level is at least 1" above the tops. Bring water to a full boil, place lid on pot, and let sit for 15 minutes.
6. Remove jars from the pot and place onto a cloth-covered or wooden surface several inches apart to let cool. Once cool, press top of each lid with a finger to ensure the seal is tight. Store in a cool, dark area.
7. Cut cheeses and assemble other charcuterie ingredients on a board to pair with jam.



Naturally Irish. Truly Delicious.