



LEFT
BEHIND
Chapter 1

APRICOT CHIPOTLE SAUCE

ABOUT 6 HALF-PINTS

Ingredients:

5 cups pitted apricots
1 cup water
¼ cup finely chopped onion
2 large cloves garlic (minced or crushed)
The peel of 1 lemon, grated or zested
1 cup sugar
1 tsp cumin
1 tsp chipotle pepper powder
½ tsp salt
½ tsp coarsely ground white peppercorns
1 ½ cups white wine vinegar

Directions:

Add 1 cup water to a saucepan.

Add chopped apricots, onion, lemon zest, and garlic to the saucepan.

Cook over medium-high heat until apricots and onions are tender.

Puree apricot mixture using an immersion blender. Add all remaining ingredients to the apricot puree. Bring mixture to a boil over medium-high heat, stirring to prevent sticking.

Pour or ladle the sauce into clean, hot, pint-sized jars leaving 1/2 inch headspace. Place the lids and rings on and process for 10 minutes in a boiling water bath at sea level (adjust for elevation).