

**Habanero Gold (Apricot base)** By Lisa Sharp on Sunday, October 6, 2013 at 12:39pm

- This recipe could be done over two days, or split from morning prep to night time canning, since it has to sit for a while. I got the recipe from a friend, after tasting it at her house. It's really sweet/spicy and is good on meats, sandwiches, as a glaze, or with veggies. You can raise the habanero amounts if you like it more spicy - this ratio is for a mild spiciness.

Mince very fine all ingredients - and mix together in a large pot:

- 1 cup dried apricots
- 1 1/4 cup sweet red pepper
- 1 1/4 red onion
- 1/4 cup habanero peppers
- 1 1/2 cup vinegar
- 6 cups sugar

Bring this mixture to a boil, stirring frequently. DO NOT LEAVE THE ROOM! it burns easily. Simmer for 5 minutes from boiling - then cover and let it sit for at least 6 hours (or overnight) sitting on stove or counter.

Later...

Prepare jars and lids (jelly jars or 8 oz jars are good) - wash, sterilize etc.

This should make 6- 8 oz jars, or 12 - jelly jars.

Bring to a boil a second time, and add 1 pouch (3 oz) liquid pectin. Stir frequently and boil for another minute.

Fill jars to 1/4 inch - wipe rims with vinegar cloth/paper towel - WB 10 minutes -

Once the jars have cooled and sealed, you can turn them upside down to distribute the solids better - but don't put them down on the counter upside down! Our whole kitchen is now very sticky, even the floor.