

APRICOT PIE FILLING --for one 9" pie. (This can be multiplied many times and mixed all at once in a large kettle. I use my canner.)

- 3/4 cup sugar
- 1 T flour
- 1 T lemon juice or 1 tsp ascorbic acid
- 1/4 tsp cinnamon
- Dash salt
- 5 cups sliced fresh apricots

Combine. Pour into saran wrap lined pie pan. Wrap tight & freeze. Next day remove pie pan. I put another layer of saran wrap around it then freeze--will keep for a year.

OATMEAL TOPPING FOR APRICOT PIE

- 1/3 cup butter or margarine, melted
- 1/2 cup firmly packed brown sugar
- 1/3 cup quick cooking rolled oats
- 1/3 cup all-purpose flour
- 1/2 tsp vanilla

Combine in order given.

Unwrap frozen filling and place in pie pan. Put aluminum foil on cookie sheet underneath because it usually runs over. Heat in 400° oven for 20 minutes while making Oatmeal Topping. Add topping in dollops with a spoon. Heat another 15 minutes or until done.

APRICOT NECTAR

- 1 qt apricots, sliced
- 1 qt water
- 1/2 cup sugar
- 1 T lemon juice

Wash and pit fresh fruit. Mash with potato masher while bringing fruit and water to boil. Boil fruit and water for five minutes. Strain through collander or food mill. Add sugar and lemon juice and bring to a boil again. Makes 1-1/2 qts. May be canned or frozen (popsicles).

I have made this with less water, frozen it, and added the water later.

I have frozen this in Skippy Peanut Butter jars. They say Ball on the bottom of them.

APRICOT FRUIT ROLLS

1. Wash & pit apricots.
2. Combine 10 cups pitted apricots, 1 tsp Fruit Fresh (ascorbic acid), and 1 cup sugar.
3. Smash with potato masher while cooking over medium heat until 180°.
4. Squeeze through food mill (It's a cone shaped collander with a wood mallet) or blend in blender. (If you use the food mill your fruit will stay orange because you throw away the skins. If you blend in blender, they will turn brown because the skins are included.)
5. Pour in pitcher. Pour pancake size fruit rolls onto saran wrap.
6. If you are making small amounts, cover cookie sheets with saran wrap. If larger amounts, use your picnic table. We have large cardboard sheets that we use. A darker color table absorbs the heat faster and will dry sooner.
7. Dry in sun 2-3 days. Take in at night. Wrap in saran. Stores 3 months in refrigerator, a year in the freezer.

DRIED APRICOTS

- Required:
- Large ripe apricots (small slightly green will work)
 - Trays (3' by 8')
 - Plastic tarp
 - Burning sulfur