Apricot-Pineapple Marmalade

Makes 1 quart

Ingredients

- 1 (16 oz) pkg dried apricots, chopped
- 1 (20 oz) can crushed pineapple
- 2 cups water
- 1 cup sugar

Instructions

1. Coarsely chop apricots by snipping with wet scissors.
2. In a large pan combine apricots, undrained pineapple, and water. Bring to a boil. Cover; simmer 15 minutes.
3. Stir in sugar to dissolve. Cover and simmer 15-20 minutes longer, or until apricots are tender and marmalade is thick. Stir frequently.
4. Pour marmalade into 4 (8 oz) hot, sterilized preserving jars. Seal with melted paraffin or cap according to manufacturer's directions; or cool and store, covered, in the refrigerator.
5. Use on toasted muffins, toast, or as a filling for cakes.

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