

Apricots in Marsala

Makes about 3 pints

Packed into jars and covered with a sweet Marsala syrup, plump apricots take on a rich, deep gold hue as they absorb the syrup. Use slightly under-ripe apricots because they will hold their shape better while cooking. To serve, spoon them over vanilla ice cream or serve on their own with biscotti or other cookies.

1½ cups granulated sugar

Juice of 1 lemon

2 tablespoons grated lemon zest

2 whole cloves

1¼ cups Marsala wine

½ teaspoon ground cinnamon

2 pounds firm, slightly under-ripe apricots, halved and pitted

Instructions: Sterilize three 1-pint glass canning jars by running them through the dishwasher.

Combine $\frac{3}{4}$ cup water and the sugar in a large non-reactive saucepan over medium heat; bring to a boil, stirring constantly until the sugar dissolves, 3 to 4 minutes. Reduce the heat and simmer about 7 minutes.

Add the lemon juice and zest, cloves, Marsala and cinnamon. Stir to combine. Add the apricot halves and return to simmer. Simmer 4 to 5 minutes, then remove from heat.

With a slotted spoon or tongs, remove the apricot halves and distribute them between the three sterilized glass jars, packing them snugly.

Let the syrup cool to room temperature, and then pour it over the apricots to cover. Close the jars and refrigerate for up to 2 weeks. The apricots can be eaten immediately, but will become much more flavorful after resting in the syrup for several days.

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