

Apricot-Pineapple Jam

$1\frac{1}{2}$ cups prepared apricots $1\frac{1}{2}$ cups crushed pineapple
 $3\frac{1}{2}$ cups sugar $2\frac{1}{2}$ oz. powdered fruit pectin

first, prepare the fruit. Add 2 cups water to $\frac{1}{2}$ pound dried apricots; cover and let stand 4 hours or overnight. Drain, reserving liquid. Grind apricots or chop fine and combine with liquid. Measure $1\frac{1}{2}$ cups into a large saucepan. Add the crushed pineapple. Measure sugar and set aside. Add powdered pectin to fruit in saucepan and mix well. Place over high heat and stir until mixture comes.