

Kayıs Reçeli

Easy homemade apricot jam recipe with just 3 ingredients. Perfect for breakfast, desserts, and glazes. Learn traditional Turkish preservation methods.

30 min

HAZIRLIK

45 min

PIRME

1h 15min

TOPLAM

4

PORSİYON

Medium

ZORLUK

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Malzemeler

- 1 kg apricot
- 500 g granulated sugar
- 0.5 lemon

Yapılış

- Prepare Equipment**

Sterilize jars by washing them thoroughly and placing them upright in a 100°C (200°F) oven for 10 minutes. Keep them warm until ready to use.
- Prepare the Apricots**

Wash 1 kg apricots thoroughly and pat dry. Remove pits and cut each apricot into quarters.
- Macerate the Fruit**

Place quartered apricots in a large, heavy-bottomed saucepan and sprinkle 500g sugar evenly over them. Cover and let stand for 2-3 hours until the fruit releases its natural juices.
- Begin Cooking**

Add 240ml (1 cup) water to the macerated fruit and place over medium-low heat. Bring to a gentle boil, stirring occasionally with a wooden spoon.
- Continue cooking for 30-40 minutes, stirring regularly to prevent sticking, until the jam begins to thicken and the apricots break down.**
- Add Lemon Juice**

Add juice from 0.5 lemon and cook for 5 more minutes, stirring constantly. The jam should coat the back of a spoon and hold its shape when spooned onto a chilled plate.
- Fill Jars**

Remove from heat and let cool for 2 minutes. Ladle hot jam into sterilized jars, leaving 6mm (1/4 inch) headspace at the top.
- Seal and Process**

Wipe jar rims clean with a damp cloth and apply lids. Place sealed jars in a large pot of boiling water, ensuring water covers jars by 2.5cm (1 inch).
- Process in the boiling water bath for 20 minutes to ensure proper sealing.**

10 Cool and Store

Remove jars from water bath using tongs and place on a clean towel. Let cool completely for 12-24 hours until you hear the lids pop, indicating proper sealing. Store in a cool, dark place for up to 1 year.

İpuçlar?

Choose apricots that are ripe but still firm to the touch. They should have a sweet fragrance and give slightly when pressed. Avoid overripe or damaged fruit as this can affect the jam's shelf life.

Use a wide, heavy-bottomed saucepan to ensure even heating and faster cooking. Avoid aluminum, copper, or iron pots as the fruit's acidity can react with these metals and create off flavors.

Don't fill your pot more than halfway with fruit mixture to allow room for bubbling and faster evaporation, which helps achieve the proper consistency more quickly.

Skim foam regularly during cooking to ensure a clear, professional-looking jam. The foam consists of air bubbles and fruit particles that can make the final product cloudy.

Test for doneness using the cold plate method: place a small amount of jam on a chilled plate and push it with your finger. If it wrinkles and holds its shape, it's ready.

Sterilize your jars and lids properly before filling to ensure maximum shelf life. Hot jam should go into hot jars to prevent thermal shock that could crack the glass.

Leave appropriate headspace (about 1/4 inch) when filling jars to allow for proper sealing during the water bath process.

Allow the jam to cool completely before final storage, as it will continue to thicken during the cooling process.