



## Apricot Syrup

28 to 32 Superfresh Growers apricots, halved and pitted

1/2 to 1 cup honey

1 to 2 cups sugar

3/4 teaspoon Fruit Fresh

Puree apricots to equal one quart; add remaining ingredients and mix well. Bring to a boil in a 3 to 4-quart sauce pan and boil 2 minutes. Pour into sterilized jars and either freeze or process. To process, pour syrup into clean, hot canning jars to within 1/8-inch of tops. Seal according to jar manufacturer's directions. Place jars on rack in canner. Process 10 minutes in boiling water bath with boiling water two inches above jar tops. Remove jars from canner. Place on thick cloth or wire racks. Cool away from drafts. After 12 hours test lids for proper seal; remove rings from sealed jars.

Process 25 minutes for pints of fruit. Pack to within 1/2 -inch of tops.

Yield: One 10 inch tart

3/4 cups sugar, divided

1 tablespoon milk

1 tablespoon grated orange peel

2/3 cup heavy cream

1 10-inch baked tart shell

1 tablespoon cornstarch

1/2 cup orange juice

1/4 cup each lemon juice and water

4 medium Superfresh Growers apricots

2 cups stemmed strawberries

1 can (11 oz.) mandarin oranges, drained

Combine 1/4 cup sugar, milk and orange peel; mix well. Add cream and mix until thickened. Spread mixture over bottom of baked tart shell. Combine remaining sugar, cornstarch, juices and water in saucepan; mix well. Bring to boil over medium heat; cook and stir 1 minute longer. Refrigerate at least 2 hours to cool mixture. Spoon filling over cream cheese layer in pastry. Arrange fruit over top and serve