

Fig and Pear Jam

Yield: about 4 half-pints

2 cups chopped pears
2 cups chopped fresh figs
4 tablespoons Ball Classic Pectin
2 tablespoons bottled lemon juice
1 tablespoon water
3 cups sugar

1. Combine all ingredients, except sugar, in a 4-quart stainless steel or enameled Dutch oven. Bring mixture to a full rolling boil that cannot be stirred down, over high heat, stirring constantly.
2. Add sugar, stirring to dissolve. Return mixture to a full rolling boil.
3. Boil hard 1 minute, stirring constantly.
4. Remove from heat. Skim foam, if necessary.
5. Pour hot jam immediately into hot jars, leaving 1/4-inch headspace. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
6. Process in a boiling water or atmospheric steam canner for 10 minutes at 0-1,000 feet elevation, 15 minutes at 1,001-3,000 feet, 20 minutes at 3,001-6,000 feet, 25 minutes at 6,001-8,000 feet, and 30 minutes at 8,001- 10,000 feet.

Source: freshpreserving.com, 2018