

Fig: Preserve It



Fig Jam

Yield: about 10 half-pints

2 quarts chopped fresh figs (about 5 pounds)
3/4 cup water
6 cups sugar
1/4 cup lemon juice

1. Pour boiling water over figs; let stand 10 minutes. Drain, stem and chop figs.
2. Sterilize canning jars by boiling for 10 minutes at altitudes of less than 1,000 feet. At higher elevations, boil jars 1 additional minute for each additional 1,000 feet elevation.
3. Add measured water and sugar to figs. Slowly bring to boiling, stirring occasionally until sugar dissolves. Cook rapidly until thick. Stir frequently to prevent sticking.
4. Add lemon juice and cook 1 minute longer.
5. Pour hot jam immediately into hot, sterile jars, leaving 1/4-inch headspace. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
6. Process jars in a boiling water or atmospheric steam canner for 5 minutes at 0-1,000 feet, 10 minutes at 1,001-6,000 feet, and 15 minutes above 6,000 feet.

Source: National Center for Home Food Preservation, 2018