



## UCCE Master Food Preservers of El Dorado County

311 Fair Lane, Placerville CA 95667

Helpline (530) 621-5506 • Email: [edmfp@ucanr.edu](mailto:edmfp@ucanr.edu)

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*"Preserve today, Relish tomorrow"*

### Fig and Pear Jam

Yield: about four 8 oz jars

- 2 cups peeled, cored, and chopped pears.
- 2 cups chopped fresh figs.
- 4 Tbsp. powdered pectin
- 2 Tbsp. bottled lemon juice
- 1 Tbsp. water
- 3 cups granulated sugar.

Combine all ingredients, except sugar, in a stainless-steel saucepot. Bring mixture to a boil, and cannot be stirred down, over high heat, stirring constantly.

Add sugar, stirring to dissolve. Return mixture to a full rolling boil. Boil hard for 1 minute, stirring constantly. Remove from heat, skim foam if necessary.

Ladle hot jam into hot jars, leaving  $\frac{1}{4}$  inch headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot pickling liquid. Wipe rim and center lid on jar. Screw band down until resistance is met, then increase to fingertip-tight.

Process in a boiling water canner or atmospheric steam canner for 10 minutes 0-6000 ft., 15 minutes above 6000 ft. For boiling water canning, turn off the heat, remove canner lid and wait 5 minutes.

For water bath and atmospheric steam canning, turn off the heat, leave canner lid on and wait 5 minutes.

Allow jars to cook completely, at least 12 hrs. Remove rings, wash and dry jars, label, store in a cool, dark place.

Source: [ballmasonjars.com](http://ballmasonjars.com)