

# Fig Jam

## Ingredients

- 2 lbs fresh figs, stems removed & cut into ½-inch pieces
- 1 ½ C white sugar
- ¼ C + 2 Tbsp. lemon juice
- ½ C water (or less if you want a thicker consistency)
- Half-pint or pint canning jars with lids and rings

## Instructions

1. Sterilize the jars and lids in boiling water for at least 5 minutes.
2. In large, nonreactive saucepan, toss the fig pieces with the sugar and let stand, stirring occasionally, for about 15 minutes, until the sugar is mostly dissolved and figs are juicy.
3. Add lemon juice and water. Bring to a boil, stirring until the sugar is completely dissolved
4. Simmer jam over medium heat, stirring occasionally, until fruit is soft and the liquid runs off the side of a spoon in thick, heavy drops – about 20 minutes.
5. Optional – mash fruit with a potato masher.
6. Pack jam into the hot, sterilized jars, filling to within ¼ inch of the top.
7. Wipe the rims of the jars with a moist paper towel to remove any drips. Top with lids and screw on rings.
8. Fill a large stockpot halfway with water and bring to a boil. Lower filled jars into boiling water using a jar holder. Leave a 2-inch space between the jars. Pour in more water, if necessary, so that water level is at least 1 inch above the tops of the jars.
9. Bring the water to a rolling boil, cover the pot, and leave for 10 minutes.
10. Remove from pot and let cool on a dishcloth. Once cool, press on the lids to confirm that they have “popped” – lid does not move up or down.

*Yields about 3 half-pint jars*

*Source: Food & Wine ([foodandwine.com/recipes/fig-jam](http://foodandwine.com/recipes/fig-jam))*