

Strawberry Fig Jam

Ingredients

- 4 cups fresh figs, stems removed
- 3 C white sugar
- 1 (3 ounce) package strawberry Jell-O®
- 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. Mix figs and sugar together in a large saucepan over medium heat and cook, stirring often until sugar has dissolved.
3. Mix in strawberry gelatin. Bring to a boil and boil for 7 minutes.
4. Mash preserves with a potato masher (if you want jam) or don't (if you want preserves)
5. Pack jam into the hot, sterilized jars, filling to within ¼ inch of the top.
6. Run a knife or thin spatula around the insides of jars after they have been filled to remove any air bubbles.
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 5 half-pint jars

Source: Allrecipes.com