



Fig Jam

without added pectin

Ingredients

- 2 quarts chopped fresh figs (about 5 pounds)
- $\frac{3}{4}$ cup water
- 6 cups sugar
- $\frac{1}{4}$ cup lemon juice



Directions

1. Pour boiling water over figs; let stand 10 minutes. Drain, stem and chop figs.
2. Add water and sugar to figs and stir well. Slowly bring to boiling, stirring occasionally until sugar dissolves. Cook rapidly until thick. Stir frequently to prevent sticking. Add lemon juice, cook 1 minute longer and remove from heat.
3. Fill hot jam immediately into hot, sterile jars, leaving $\frac{1}{4}$ inch headspace. Wipe rims of jars with a dampened clean paper towel; adjust two-piece metal canning lids. Process in a Boiling Water Canner.

Recipe from: https://nchfp.uga.edu/how/can_07/fig_jam.html



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