

Fig Jam

written by The Recipe Exchange | July 19, 2015

Ingredients

4 cups roughly chopped fresh figs (stems, thick skins, and blemishes removed)
1/4 cup lemon juice
1/2 cup water
1 package low sugar pectin
4 cups sugar

Directions

Prepare canner and wash/sterilize 6 half-pint mason jars. Keep jars in hot (not boiling) water until ready to use.

In a large, heavy saucepan, combine figs, lemon juice, and water. Sprinkle in pectin and stir until combined. Bring to a boil over medium-high heat. When the mixture has reached a full roiling boil, add the sugar all at once (it helps to have it pre-measured into a bowl).

Return mixture to a hard boil that cannot be stirred down, and boil for 1 full minute. Remove from heat and skim off foam.

Ladle hot jam into jars and top with lids and rings. Process in a boiling water bath for 10 minutes. Remove from water and let cool completely, 12-24 hours. Check seals. Any unsealed jars should be refrigerated and used immediately.

Variations:

- Honey Fig Jam: Add 2-4 tablespoons of honey to the mixture with the sugar. If you are using a mild/light honey, add more as needed. A darker honey has a stronger flavor and will need much less. Taste as you go.
- Balsamic Fig Jam: Add 1/4 cup balsamic vinegar to fig mixture prior to cooking.
- Grand Marnier Spiked Fig Jam: Replace all or part of water with fresh orange juice. Stir in 2 tablespoons Grand Marnier liquor to fig jam after removing from heat.