

Fig Preserves

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Ingredients

2 lbs figs, unpeeled
3 cups granulated sugar
1 cup water
1½ lemon, sliced thin

Directions

Place in a large bowl, fill with cool water and soak for 20 minutes.

Make a syrup by boiling the sugar and water together in a large saucepan. When syrup is clear and just thick, around 15 minutes add figs and lemon slices. Bring to a boil over high heat. Boil hard 1 minute. Lower heat and simmer for 30 minutes. Remove from heat.

Carefully pour into a blender and pulse to grind figs and lemon slices. You may want to cook down for 10 or 15 more minutes to desired thickness.

Ladle into clean hot sterile jars and process in a boiling water bath for 10 minutes.