

Fig Jam

<http://christinafredricks.com/?p=372>

- 2 Quarts of chopped fresh figs (approximately 5 lbs)
- 6 cups sugar
- $\frac{3}{4}$ cup water
- $\frac{1}{4}$ cup lemon juice.

Weigh out five pounds of figs (or measure out two quarts, if you don't have a kitchen scale). Place in a heat proof bowl or pot and cover with boiling water. Let stand ten minutes. Drain, stem and chop the figs.

Combine chopped figs, sugar and $\frac{3}{4}$ cup of water in a large sauce pot. (I used a six-quart pot.) Bring slowly to a boil, stirring until sugar dissolves. Then cook rapidly until thick. Stir frequently to prevent sticking. Add lemon juice and cook one minute longer.

Pour the hot jam into hot jars leaving $\frac{1}{4}$ " head space. Wipe jar rims and place heated lids on jars. Process in boiling water bath canner for fifteen minutes. My yield was six pints.