



# FIG JAM

## Ingredients

- 2 lbs fresh figs
- 2 ¼ C granulated sugar
- 3 Tbs lemon juice
- Micro plane zest of one small lemon



PREP TIME  
10 MIN



COOK TIME  
25 MIN



SERVINGS  
4 1/2 PINTS

## Actions

**Wash** figs , cut stems or quarters

**Place** figs in a container with sugar

**Stir** let macerate for at least one hour  
(If overnight place in refrigerator)

**Cook** place figs and sugar in jam pan

**Add** lemon juice and zest stir to combine

**Bring** figs to boil with high heat, stirring to keep from sticking or scorching

**Reduce** heat to medium high, keep at a controlled boil, stirring often

**Look** for signs of setting after 15 minutes, may need as long as 30 minutes  
Color will go red and rosy, pieces of figs will become translucent, overall look may be Shiny or glossy.

**Process** in a boiling water bath for 10 minutes

## Comments

- **Harvesting Techniques:** Figs should be picked when they are soft, have changed color to a rich brownish-purple, and begin to droop. They do not ripen well after being picked, so they should be harvested only when fully ripe.
- **Crop Cycles:** There are two, sometimes overlapping, crops: the early "breba" crop in late spring/early summer on old wood, and a main crop in late summer/early fall on new growth.