

# Fig Jam

## **Ingredients:**

*3 pounds of fresh figs*

*3½ cups of sugar*

*2 Tablespoons of lemon juice*

## **Instructions:**

Pick and wash figs. Cut off stems and slice in half. Place figs in large pot and toss with sugar. Let set for 1 hour.

Slowly bring to a boil and stir until sugar dissolves. Simmer until thick (about 1 hour). Stir frequently to prevent sticking. Add lemon juice just before done and cook for an additional minute longer.

Pour hot jam into sterilized jars, leaving ¼" head space. Adjust caps. Process 15 minutes in boiling water bath.

*Yields 3 pints*

