

FIG JAM

10 x half pint jars

INGREDIENTS

2.27kg ripe figs

6 cups of sugar/jam setting sugar

$\frac{3}{4}$ cup water

$\frac{1}{4}$ cup lemon juice

METHOD

1. Wash figs, drain and remove the stems. Slice in to quarters or halves depending on desired chunkiness.
2. In a cooking pot add figs, sugar and water, on medium heat cook until sugar has dissolved then bring to a boil. Cook rapidly to 100 degrees stirring regularly.
3. Add the lemon once up to temperature and cook for a further one minute.
4. Ladle jam into hot sterile jars and place into a water bath that is at a rolling boil. Ensure you leave enough head space in the jar for expansion and that you don't do the lids up to tight. Suction will happen when removed from the bath.
5. Rolling boil for 10 mins allow to sit for a further 5 mins in the water bath.
6. Remove from water bath cool for 12 hours and check lid has sealed and label.

SHOPPING LIST

Figs

Jam setting sugar or white sugar

lemon