

A Recipe From *tikkido*

Fig Jam

<https://tikkido.com/blog/fig-jam-recipe>

Ingredients:

- 2 parts sliced figs (by weight)
- 1 part sugar (by weight)
- 1 lemon per each pound of fresh figs

Instructions:

1. Start by slicing the stems off of your figs. The skins are so soft that there's no need to peel the figs. Weigh to figure out how much you have. For our example, we'll say we have two pounds of fresh figs.
2. Weigh out one pound of sugar (one part to the two parts of fruit).
3. Zest and juice one medium lemon for each pound of fresh figs you're turning into these fig preserves.
4. Slice the figs into quarters. Place the quartered figs, fresh lemon juice, lemon zest, and sugar in a large saucepan.
5. Bring the mixture to a boil and cook over medium-high heat, stirring frequently, until the mixture reaches the jam-set stage (220 Fahrenheit, or 105 Celsius) on a candy thermometer.
6. When the fig jam comes to temperature, ladle into sterile canning jars. Leave a half-inch of headspace in the clean jars and clean any drips on the edge of the jars with a clean rag dipped in vinegar.
7. Let cool and refrigerate and use, freeze, or follow canning guidelines to water bath can your jam jars for longer preservation.

