



“Teaching research-based practices of safe home food preservation to the residents of Solano and Yolo Counties.”

### Fig Pickles

- 4 quarts firm-ripe figs
- 3 cups sugar
- 2 quarts water
- 2 cups sugar
- 3 cups vinegar
- 2 sticks cinnamon
- 1 Tablespoon whole allspice
- 1 Tablespoon whole cloves

**Yield:** About 8 pints.

**Procedure** - Peel figs. (If unpeeled are preferred, pour boiling water over figs and let stand until cool; drain.) Add 3 cups sugar to water and cook until sugar dissolves. Add figs and cook slowly 30 minutes. Add 2 cups sugar and vinegar. Tie spices in a cheesecloth bag; add to figs. Cook gently until figs are clear. Cover and let stand 12 to 24 hours in refrigerator.

Remove spice bag. Heat figs in brine to the boiling point. Fill hot figs and brine into clean, hot jars, leaving ½-inch head space. Remove air bubbles and adjust headspace if needed. Wipe rims of jars with a dampened clean paper towel; adjust two-piece metal canning lids. Process in a boiling water bath canner.

**Table 1.** Recommended process time for **Fig Pickles** in a boiling-water canner.

		Process Time at Altitudes of			
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 3,000 ft	3,001 - 6,000 ft	Above 6,000 ft
Hot	Pints	<b>15 min</b>	20	20	20

It is the policy of the University of California (UC) and the UC Division of Agriculture & Natural Resources not to engage in discrimination against or harassment of any person in any of its programs or activities (Complete nondiscrimination policy statement can be found at <http://ucanr.edu/sites/anrstaff/files/215244.pdf> ) Inquiries regarding ANR’s nondiscrimination policies may be directed to Affirmative Action Compliance Officer/Title IX Officer, University of California, Agriculture and Natural Resources, 2801 Second Street, Davis, CA 95618, (530) 750-1397.