



Preserve Today, Relish Tomorrow

UCCE Master Food Preservers of El Dorado County

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Heavenly Fig Jam



Rummaging in the pantry... figgies...figs...dried figs!!!

Dried figs? There is not much to choose from, produce-wise, in the middle of winter, but dried fruit is readily available. I had dried figs in my pantry and started perusing my canning books and found this recipe for Heavenly Fig Jam. I gotta tell ya, this truly tastes heavenly.

What would you do with it? The obvious choice is to serve it with a variety of cheeses - Brie and Blue Cheese or Gorgonzola come to mind. Make a crostini with goat cheese and Heavenly Fig Jam - yum! I can see this as a filling for homemade Fig Newton's, too. I saw a recipe on-line for roasted Brussels sprouts with pancetta and fig glaze. Sound heavenly?

Yield: about 6 eight-ounce jars

- 18 oz dried figs 3
- ¼ cup water
- ⅓ cup orange juice
- 1 Tbsp lime juice
- 1 (1.75 oz) box regular powdered fruit pectin
- 3 ½ cups sugar
- ⅓ cup orange liqueur **, optional

Combine figs and water in a saucepan and bring to a boil over medium high heat, stirring frequently. Reduce heat. Cover and boil gently until softened, about 20 minutes. Cool slightly.

Transfer to a food processor and puree. Measure 3 cups. Return to saucepan and add orange juice. Add pectin and whisk until dissolved. Bring to a full rolling boil over high heat, stirring frequently. Add sugar all at once and stirring constantly, return to a full rolling boil that cannot

be stirred down. Boil hard, stirring constantly for one minute. Skim off foam. Immediately stir in liqueur, if using.

Ladle hot preserves into hot jars leaving $\frac{1}{4}$ ' headspace. Remove air bubbles and adjust headspace, if necessary, by adding more hot preserves. Wipe rim. Center lid on jar. Screw band down until resistance is met, then increase to finger-tip tight.

Process in a boiling water or atmospheric steam canner for: 0-6000 ft. = 10 minutes, above 6000 ft. = 15 minutes.

Remove from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

For boiling water canning, turn off the heat, remove canner lid and wait 5 minutes. For atmospheric steam canning, turn off the heat, leave canner lid on and wait 2-3 minutes.

Check lids for seal after 24 hours. Lid should not flex up and down when center is pressed. Label and store in a cool, dry place.

Source: Ball Complete Book of Home Preserving



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