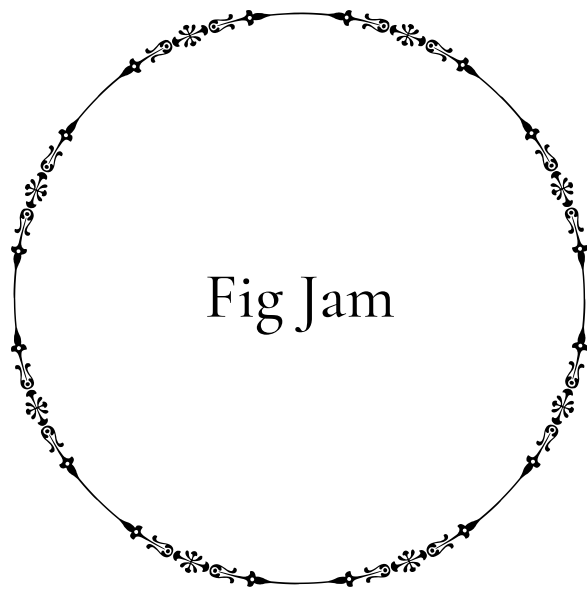




Makes: 3 & 1/2 cups

Prep Time: 15 minutes Cook Time: 40 minutes

Total Time: 55 minutes



Ingredients

- 2 pounds ripe figs, stemmed and diced
- 1 & 1/2 cups sugar
- 1/4 cup plus 2 tbsp fresh lemon juice
- 1/2 cup water
- 4 one-inch-thick strips of orange or lemon peel (or a combination), making sure to avoid the white pith

Instructions

In a large, nonreactive saucepan, toss the fig pieces with the sugar, lemon juice, water, and citrus peels. Bring to a boil, stirring until the sugar is completely dissolved.

Simmer the fig jam over medium-low heat, stirring occasionally and mashing the fig pieces, until the fruit is soft and jammy, 35 to 45 minutes.

Discard the citrus peels and spoon the jam into three 10-oz jars, leaving 1/4 inch of space at the top. Close the jars and let cool to room temperature. Store the jam in the refrigerator for up to 3 months.

Recipe by Once Upon a Chef