

Fig Jam

Ingredients

Instructions

1. Combine all the ingredients, including the lemon juice into a 3 1/3 quart pan.

2. Cook at a low boil for at least 1/2 hour until it becomes thick and jammy. The exact amount of time depends on the figs you are using. But you'll know when they are done!

3. Put jam into jars and seal according to manufactured directions. It may be kept in the refrigerator for about one month if you choose not to use the canning method of storage