

Fig Jam

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This luscious fig jam is delicious when served with plain and simple bread and butter or toast, but it's also delicious with cheese and crackers. Fresh figs are sweetened with caster sugar, flavoured with lemon juice and simmered to perfection.

Ingredients:

1kg figs
700g caster sugar
Juice of two lemons

Directions:

1. Wash and dice the figs. Place into a large pot with the sugar and lemon juice and leave to marinate overnight.
2. The following day, place the pot onto the heat and bring to the boil before reducing to a simmer. Simmer for 40 minutes.
3. Spoon the jam into sterilised jars and place into a cool dark place.

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