

FIG PRESERVES

(about 10 half-pint jars)

3 quarts figs

3 quarts boiling water

4 cups sugar

1 ½ quarts water

2 lemons, thinly sliced (optional)

Pour boiling water over figs. Let stand 15 minutes. Drain. Rinse figs in cold water. Prepare syrup by mixing sugar, 1 ½ quarts water and lemon. Boil rapidly 10 minutes. Skim syrup, remove and discard lemon slices. Drop figs into syrup, a few at a time. Cook rapidly until figs are transparent. Remove figs and place in shallow pan. Boil syrup until thick, pour over figs and let stand 6 to 8 hours. Sterilize canning jars. Reheat figs and syrup to boiling. Pour hot preserves into hot jars, leaving 1/4-inch head space. Wipe jar rims and adjust lids. Process 5 minutes in a boiling water bath.