

OLD FASHION FIG PRESERVES (without lemon)

To prepare figs for preserves:

1. Select only perfect figs, ripe but not soft.
2. Leave 1/8 inch stem. Wash.
3. To remove the fuzz, sprinkle one cup soda over 6 quarts sound figs and add 1 gallon boiling water. Let stand 5 minutes. Drain and wash thoroughly in cold water.

To make preserves:

2 quarts prepared figs
1 quart sugar
1 quart water

1. Combine sugar and water. Boil 10 minutes.
2. Add figs slowly to keep syrup boiling gently.
3. Boil in a covered kettle until figs are clear.
4. Skim and let stand overnight.
5. Drain off syrup and boil until thick.
6. Fill hot sterilized jars three-fourths full with preserved fruit.
7. Pour the hot syrup over fruit in hot jars, leaving 1/4-inch head space. Wipe the jar rims and adjust the lids. Process the preserves in the jars for 5 minutes in a boiling water canner.