

Fig Preserves

7 cups sugar
1/4 cup lemon juice
1 and 1/2 quarts hot water
2 quarts peeled, firm-ripe figs (about 4 and 1/2 pounds)
2 lemons, thinly sliced

Add sugar and lemon juice to hot water. Cook until sugar dissolves. Add figs and cook rapidly for 10 minutes. Stir occasionally to prevent sticking. Add sliced lemons and continue cooking rapidly until figs are clear, about 10 to 15 minutes. (If syrup becomes too thick before figs become clear, add boiling water, 1/4 cup at a time.) Cover and let stand 12 to 24 hours in a cool place. Place in Ball jars, leaving 1/4-inch head space. Adjust caps. Process half-pints and pints 30 minutes at 180 to 185 F. in hot-water bath. Yield: about 10 half-pints.

NOTE: although the product will not be as high quality, figs may be preserved without peeling. If not peeled, figs should be covered with water and boiled 15 to 20 minutes and drained before adding to syrup.