

Real Fig Preserves

Savannah · 28/09/2024



Prep Time

2 days 12 hrs

Difficult

Medium

Servings

2 days 14 hrs

Description

Fig preserves are naturally sweet and very flavorful however the taste should not be bland These are soaked in a spiced golden syrup that adds incredible flavor

Ingredients

- - 2 teaspoons baking soda - 5 cups fresh figs
- stems removed - 1 ½ cups white sugar - 1 cup water - 5 tablespoons butter - 1 medium lemon
- thinly sliced into rounds - 1 tablespoon lemon juice - 1 ½ teaspoons ground cinnamon - 1 teaspoon vanilla extract - 1 teaspoon grated fresh ginger - ½ teaspoon ground cloves - 1 pinch salt
- or to taste

Instructions

1. Fill a large bowl with cool water; add baking soda and stir to dissolve. Add figs and gently stir to clean. Drain water and rinse figs thoroughly with fresh
2. cool water. Drain again. Transfer figs to a large pot; add sugar
3. water
4. butter
5. lemon slices
6. lemon juice
7. cinnamon
8. vanilla
9. ginger
10. and cloves. Stir gently to dissolve sugar
11. keeping figs as intact as possible. Bring mixture to a boil over medium heat. Reduce the heat and simmer
12. stirring gently a few times to keep figs from burning onto the bottom
13. until figs are golden brown and coated in syrup
14. about 1 hour. Add salt to tame the sweetness if desired. Meanwhile
15. inspect 8 half-pint jars for cracks and rings for rust
16. discarding any defective ones. Immerse in simmering water until figs are ready. Wash new
17. unused lids and rings in warm soapy water. Pack figs into hot
18. sterilized jars and top off with syrup
19. filling to within 1/4 inch of the top. Run a clean knife or thin spatula around the insides of the jars to remove any air bubbles. Wipe rims with a moist paper towel to remove any residue. Top with lids and screw rings on tightly. Place a rack in the bottom of a large stockpot and fill halfway with water. Bring to a boil and lower jars 2 inches apart into the boiling water using a holder. Pour in more boiling water to cover jars by at least 1 inch. Bring to a rolling boil
20. cover
21. and process for 15 minutes. Remove the jars from the stockpot and place onto a cloth-covered or wood surface. Let rest
22. several inches apart
23. for 12 to 24 hours. Press the center of each lid with a finger to ensure the lid does not move up or down. Store in a cool
24. dark area
25. and wait at least 2 days before opening. Recipe Tip Let the whole figs break apart naturally; do not cut them in half.