



Strawberry Fig Preserve

Savannah · 28/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

30 mins

Description

Using fresh figs and strawberry JellOreg this is a very easy preserve recipe

Ingredients

— - 3 cups mashed fresh ripe figs - 3 cups white sugar - 2 (3 ounce) packages strawberry flavored gelatin (such as Jell-O®) - 6 half pint canning jars with lids and rings

Instructions

1. Heat figs
2. sugar
3. and strawberry gelatin together in a saucepan over medium-high heat; bring to a rolling boil. Cook fig mixture
4. stirring frequently
5. for 4 minutes; remove from heat. Sterilize jars and lids in boiling water for at least 5 minutes. Pour hot fig mixture into hot
6. sterilized jars
7. filling to within 1/2 inch of the top. Run a knife or thin spatula around the insides of the jars after they have been filled to remove any air bubbles. Wipe the rims of the jars with a moist paper towel to remove any food residue. Top with lids and screw on rings. Place a rack in the bottom of a large stockpot and fill halfway with water. Bring to a boil and lower jars into the boiling water using a holder. Leave a 2-inch space between the jars. Pour in more boiling water if necessary to bring the water level to at least 1 inch above the tops of the jars. Bring the water to a rolling boil
8. cover the pot
9. and process for 15 minutes. Remove the jars from the stockpot and place onto a cloth-covered or wood surface
10. several inches apart
11. until cool. Once cool
12. press the top of each lid with a finger
13. ensuring that the seal is tight (lid does not move up or down at all). Store in a cool
14. dark area.