

Fig and Honey Jam with Walnuts

Savannah · 28/09/2024

**Prep Time**

1 hr 50 mins

Difficult

Medium

Servings

48

Description

This fig and honey jam recipe is such a huge hit that I decided to share it I recently made a meat and cheese board for my family and wanted to make a jam or preserve with it that we normally wouldn't have Figs came to mind After searching around a little I came up with this I hope that everyone enjoys it as much as we did

Ingredients

— - 4 cups Mission figs
— stemmed - 2 cups honey - 1 cup water - $\frac{1}{4}$ cup butter - 3 tablespoons lemon juice - 2 teaspoons ground cinnamon - 1 $\frac{1}{2}$ teaspoons vanilla extract - 1 teaspoon ground cloves - 1 teaspoon salt - $\frac{1}{2}$ teaspoon grated fresh ginger - 1 cup chopped walnuts

Instructions

1. Combine figs
2. honey
3. water
4. butter
5. lemon juice
6. cinnamon
7. vanilla
8. cloves
9. salt
10. and ginger in a large pot; bring to a boil. Reduce heat and simmer until figs are soft
11. about 1 hour 15 minutes. Blend fig mixture with an immersion blender until jam reaches desired consistency. Stir in walnuts. Continue cooking until flavors combine
12. about 15 minutes. Remove the pot from heat and pour jam into a container. Store in the refrigerator for up to one month. Tips This recipe will keep in the refrigerator for up to one month if you do not can it. If using dried figs
13. remove and discard stems
14. then place in a large pot. Add enough water to cover figs by 1 inch; bring to a boil. Reduce heat and simmer for 30 minutes. Remove from heat. Cover and let sit until softened
15. up to 4 hours. Use 1 cup of liquid from the pot instead of the water in the recipe for extra flavor.