



Blueberry Fig Jam

Savannah · 28/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

55 mins

Description

This delicious blueberry and fig jam can be used on anything from toast to confections We prefer organic ingredients but you can use what you wish

Ingredients

— - ¼ cup blueberries - 2 cups quartered fresh figs - ¾ cup white sugar - ½ cup water - 1 tablespoon lime juice - ½ teaspoon balsamic vinegar

Instructions

1. Mash blueberries with a fork in a small bowl. Transfer to a 3 1/2-quart pot. Add figs
2. sugar
3. water
4. lime juice
5. and balsamic vinegar. Lightly pulse with an immersion blender until mostly smooth
6. with some chunks remaining for texture. Place the pot over medium-high heat. Stir continuously as it comes to a boil. Reduce the heat to low and cook
7. stirring periodically
8. until thickened
9. 20 to 25 minutes. Check doneness by dropping a small spoonful of jam onto a frozen plate. Let sit for 1 to 2 minutes; if jam appears to gel
10. it is ready. Continue cooking if jam appears thin and runny. When jam has thickened
11. remove from the heat and allow to cool slightly
12. about 10 minutes. Pour jam into a clean jar with a hermetic seal. Allow to cool completely before refrigerating. Tips You can use lemon juice instead of lime juice.