



Mamma K39s Fig Preserves with a Twist

Savannah · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

2 hrs 5 mins

Description

Many times people mistake my fig preserves for strawberry or blackberry jam It is so easy to do and my kids love the twist on the sometimesboring fig preserves

Ingredients

- - 3 cups fresh figs
- stemmed and quartered - 3 cups white sugar - 1 lemon
- thinly sliced and seeds removed - 2 (3 ounce) packages strawberry-flavored Jell-O® mix - 3 1-pint canning jars with lids and rings
- or as needed

Instructions

1. Mix figs
2. sugar
3. lemon slices
4. and strawberry gelatin in a large pot. Let stand for 1 hour. Bring to a boil and cook over medium heat
5. stirring often to prevent burning
6. until foam has disappeared and the preserves are thickened
7. 25 to 40 minutes. Sterilize jars and lids in boiling water for at least 5 minutes. Pack the fig preserves into the hot
8. sterilized jars
9. filling the jars to within 1/4 inch of the top. Run a knife or a 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
10. 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
11. cover the pot
12. and process for 10 minutes. Remove the jars from the stockpot and place onto a cloth-covered or wood surface
13. several inches apart
14. until cool. Once cool
15. press the top of each lid with a finger
16. ensuring that the seal is tight (lid does not move up or down at all). Store in a cool
17. dark area
18. and wait at least 2 days before opening. Cook's Note: Some people wash their figs in baking soda water (about 2 teaspoons per 1 gallon water). My rule of thumb is: The number of cups of figs always should equal the number of cups of sugar in the recipe. I don't add water. Most fresh figs have enough water in them already.