



Fig & Lavender Jam

When your fig tree is bursting with fruit or the Farmers' Market or Grocery Store are stocked figs, this indulgent fig jam, that's easy to make, makes a wonderful accompaniment to any hour-d'oeuvre platter, especially with goat or brie cheese. I add a teaspoon to my tomato marinara, for a touch of sweetness to cut the tomato acid, but this is so good, you'll just want it on toast!

Active Time: 20 minutes

Total Time: 2 hours and 20 minutes

Yield: 36 oz of finished cooked jam (feel free to half this recipe)

Ingredients:

9 cups ripe Adriatic fresh figs (wash, cut off stems, and cut into 1/2 for chunky jam or quarters for more smooth)

3/4 cup HH Lavender Honey (or plain honey and add 1 tablespoon chopped lavender buds)

1/2 cup sugar

1/2 cup Balsamic Vinegar

1 cup Red Wine (suggestion: Cabernet Sauvignon or Merlot)

1 teaspoon HH Orange & Marigold Salt (or sea salt and teaspoon orange zest)

1. Put the figs in a large stainless steel pot. Stir in the honey, sugar, red wine, salt and the balsamic vinegar. Cover the pot and let the ingredients sit at room temperature for 2 hours.
2. Remove the cover from the pot. Bring the ingredients to a boil over high heat for 5 minutes. Reduce heat to medium-high and continue to cook and constantly stirring with a wooden spoon as the mixture starts to thicken for about 10 more minutes. When the jam starts to pull from the sides of the pot, it is done. Be careful to check for the jam for sticking to the bottom or burning.
3. Once jam is done, remove pot from burner.
4. Ladle or spoon the jam into clean canning jars leaving half an inch of headspace between the top of the food and the rims of the jars. Wipe the rims of the jars with a clean dishcloth or paper towel and place on the lids.
5. Allow jars to cool to room temperature and place in refrigerator immediately. Will last in your refrigerator for up to 2 to 3 months.

Note: If you want to make them shelf stable (non refrigerated) please following canning instructions from the jar company.

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Adriatic Figs



Final fig jam in jar



Figs cooking with all ingredients



Multiple jars of jam, ready for the fridge!