

Fig Jam

Yield: about 2 cups of jam (1 pint)

Ingredients:

- 1 lb ripe figs**
- ¼ cup lemon juice, freshly squeezed**
- 1 tsp lemon zest**
- ½ tsp ground ginger**
- 1 cinnamon stick**
- ½ cup honey**



Preparation

- Wash the figs well, and trim the stems.
- Add all the ingredients together in a heavy pan.
- Place on a stove top on low-medium heat until the sugar dissolves.
- Increase the heat to medium-high until it comes to a boil and starts thickening.
- Make sure to keep stirring on and off.
- When the jam starts reaching the setting stage, remove the cinnamon stick.

To check for doneness: before making jam, place a plate in freezer. When ready to test, remove the plate and add a few drops of the boiling jam mixture to the plate. Place plate back in the freezer for a few seconds. If the mixture gels, then the jam is ready.

- When ready, remove the jam from the heat and set aside.
- Ladle the jam into 1 pint jars, let them cool and then store them