

Fig: Preserve It!

Fig, Red Wine and Rosemary Jam

Yield: about 4 half-pints

1-1/2 cups merlot or other fruity red wine
2 tablespoons fresh rosemary leaves
2 cups finely chopped fresh figs
3 tablespoons Ball Classic Pectin
2 tablespoons bottled lemon juice
2-1/2 cups sugar

1. Bring wine and rosemary to a simmer in a small stainless steel pan. Turn off heat; cover and steep 30 minutes.
2. Pour wine mixture through a fine wire-mesh strainer into a 4-quart stainless steel or enameled saucepan. Discard rosemary. Stir in figs, pectin, and lemon juice. Bring mixture to a full rolling boil that cannot be stirred down, over high heat, stirring constantly.
3. Add sugar, stirring to dissolve. Return mixture to a full rolling boil. Boil hard 1 minute, stirring constantly. Remove from heat. Skim foam, if necessary.
4. Ladle hot jam into a hot jar, leaving 1/4-inch headspace. Remove air bubbles. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
5. Process jars in a boiling water or atmospheric steam canner for 10 minutes at 0-1,000 feet elevation, 15 minutes at 1,001-6,000 feet, and 20 minutes above 6,000 feet.

Source: www.freshpreserving.com, 2016



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Fig: Serve It!

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Puffed Pastry Stuffed Brie with Fig Jam

- 1/2 of a 17.3-ounce package Puff Pastry Sheets (1 sheet), thawed according to package directions
- 1 (8-ounce) Brie cheese round
- 1 jar of **Fig, Red Wine, Rosemary Jam**
- 1 egg
- 1 tablespoon water

1. Heat oven to 400°F. Cover a baking sheet with parchment paper. Place puff pastry on the covered baking sheet and unwrap.
2. Place brie on the middle of the puff pastry. Add 3/4 to one full bottle of fig jam on top of the brie. Wrap the puff pastry and seal any open sides.
3. Mix egg and water in a small bowl. Using a pastry brush, brush egg wash on puff pastry. Bake for 25 to 30 minutes until golden brown. Allow the baked brie to rest for 15 to 20 minutes before cutting open and serving with crackers.



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