



Rummaging in the pantry...

Figgies.

Figs.

Dried figs.

Dried Figs?

There is not much to choose from, produce-wise, in the middle of winter, but dried fruit is readily available. I had dried figs in my pantry and started perusing my canning books and found this recipe for **Heavenly Fig Jam**. I gotta tell ya, this truly tastes heavenly.

What would you do with it? The obvious choice is to serve it with a variety of cheeses - Brie and Blue Cheese or Gorgonzola come to mind. Make a crostini with goat cheese and Heavenly Fig Jam - yum! I can see this as a filling for homemade Fig Newton's, too. I saw a recipe on-line for roasted Brussels sprouts with pancetta and fig glaze. Sound heavenly?

Heavenly Fig Jam

from Ball Complete Book of Home Preserving

18 oz dried figs

3 ¼ cup water

½ cup orange juice

1 Tbsp lime juice

1 (1.75 oz) box regular powdered fruit pectin

3 ½ cups sugar

½ cup orange liqueur **, optional

Combine figs and water in a saucepan and bring to a boil over medium high heat, stirring frequently. Reduce heat. Cover and boil gently until softened, about 20 minutes. Cool slightly. Transfer to a food processor and puree. Measure 3 cups. Return to saucepan and add orange juice. Add pectin and whisk until dissolved. Bring to a full rolling boil over high heat, stirring frequently. Add sugar all at once and stirring constantly, return to a full rolling boil that cannot be stirred down. Boil hard, stirring constantly for one minute. Skim off foam. Immediately stir in liqueur, if using.

Ladle hot preserves into hot jars leaving $\frac{1}{4}$ ' headspace. Remove air bubbles and adjust headspace, if necessary, by adding more hot preserves. Wipe rim. Center lid on jar. Screw band down until resistance is met, then increase to finger-tip tight.

Place jars in canner, ensuring they are completely covered with at least 1" of water. Bring to a boil and process for 10 minutes. Adjust for elevation, if needed. Remove canner lid. Wait 5 minutes, then remove jars, cool, and store in a cool dark place.

** I would not leave out the liqueur. Use a good quality liqueur for best flavor. If it is not an item you stock at home then you can buy tiny bottles larger liquor stores.

If you choose not to use the liqueur then add some orange zest for a little added "pop" to your product.