

Fig Jam

Make homemade fig jam without pectin using fresh figs, sugar, and lemon juice. Perfect for breakfast spreads, dessert fillings, and savory pairings.

15 min

PREP

45 min

COOK

1h

TOTAL

4

SERVINGS

Medium

DIFFICULTY

Ingredients

- 4.5 lb fig
- 6 apple
- 3 tbsp molasses
- 2 tsp lemon salt

Instructions

- 1 Sterilize jars**

Wash jam jars thoroughly in hot soapy water and place them in a 200°F (93°C) oven for 10 minutes. Keep the jars warm until ready to fill.
- 2 Prepare the figs**

Wash 4.5 lb fresh figs under cool running water and remove the stems. Cut larger figs in half and leave smaller ones whole.
- 3** Combine the prepared figs with 6 cups sugar in a large, heavy-bottomed saucepan. Let stand for 10 minutes until the figs release their juices and the sugar begins to dissolve.
- 4 Cook the jam**

Place the saucepan over medium-low heat and stir gently with a wooden spoon until the sugar completely dissolves, about 5-8 minutes.
- 5** Add 3 tbsp lemon juice and 2 tsp lemon zest to the fig mixture. Stir to combine evenly.
- 6** Continue cooking over medium-low heat, stirring occasionally, for 35-45 minutes until the jam thickens and coats the back of a spoon. Test doneness by dropping a small amount on a frozen plate - it should hold its

shape and not run when tilted.

7 **Fill and seal jars**

Ladle the hot jam into sterilized jars, leaving ¼ inch headspace at the top. Wipe the jar rims clean with a damp cloth and apply lids and rings, tightening finger-tight only.

8 **Process for storage**

Process filled jars in a boiling water bath for 10 minutes for long-term storage, or let cool completely and refrigerate for immediate use within 3 weeks.

Tips

Choose figs that are ripe but still firm to the touch. Overripe figs will break down too much during cooking and create a mushy texture.

Use a heavy-bottomed, non-reactive pot such as stainless steel or enamel. Avoid aluminum, copper, or iron pans which can react with the fruit's acid and create off-flavors.

Add lemon juice gradually and taste as you go. The amount needed depends on the natural acidity of your figs and your flavor preferences.

Test for doneness using the plate test: place a small plate in the freezer, then drop a small amount of jam on the cold plate. If it wrinkles when pushed with your finger, it's ready.

Stir gently with a wooden spoon to avoid breaking up the fruit pieces. Metal utensils can react with the acid and affect the jam's flavor.

Sterilize jars by washing them thoroughly and heating in a 200°F oven for 10 minutes. Keep them warm until filling to prevent thermal shock.

Allow jam to cool slightly before jarring to prevent the fruit from floating to the top. Fill jars leaving ¼ inch headspace for proper sealing.

For enhanced flavor, add fresh herb sprigs like rosemary or thyme during cooking, then remove before jarring. This imparts subtle aromatic notes without overpowering the figs.