



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

BALSAMIC FIG JAM



Enjoy figs all year long when you do your own canning. This fig jam is a winner!



01 HR 15 MINS



Serves 6 jars



Featuring

[Lujan Farm](#)

[Schletewitz Family Farms](#)

[Country Rhodes Family Farm](#)

[Allard Farms](#)

INGREDIENTS

- 4 cups chopped figs
- 1/4 cup balsamic vinegar
- 1/4 cup lemon juice
- 1/4 cup water
- 3-1/2 cups sugar
- 3/4 package low sugar pectin
- 1 sachet of black peppercorns*
- 1 teaspoon ground black pepper

*You can make a small sachet out of a 4-inch square of cheesecloth or even a coffee filter if you don't have cheesecloth. Tie about 2 tablespoons of peppercorns in cloth with string and add to figs.

METHOD

Wash figs and trim off stems. Place in a large pot with water and peppercorn sachet. Heat to boiling.

Add 1/4 cup sugar and all of the pectin. Add lemon juice and vinegar. Stir well and bring to a boil.

Add remaining sugar, stir well. Bring to a hard boil and boil for 1 minute. Remove peppercorn sachet.

Process 10 minutes in a water bath canner. Cool on a countertop and listen for lids to “pop” to ensure a seal.