

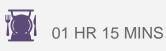
PACIFIC COAST FARMERS' MARKET ASSOCIATION

## BALSAMIC FIG JAM



PCFMA.ORG

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





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 of 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.