

Fig Balsamic Jam

WITH FIG BALSAMIC VINEGAR



Ingredients

- 1 ½ cups dried figs
- 1 ½ cups granulated sugar
- 6 tablespoons Fig Balsamic Vinegar
- 2 cups water
- 2 ½ teaspoons lemon juice

Directions

1. Remove the stems, and cut each fig into 4-6 pieces.
2. In a medium to large saucepan, combine the chopped figs, sugar, water, fig balsamic vinegar, and lemon juice.
3. Place the saucepan over medium heat and bring the mixture to a boil, then lower the heat to maintain a gentle and steady simmer. Allow it to cook for 10 minutes, stirring occasionally.
4. Use an immersion blender, or a regular blender on pulse mode, to blend the jam until the large chunks are broken down yet the mixture still retains some texture.
5. Continue cooking the jam for an additional 5-10 minutes, or until it has thickened to your liking. Remember, it will thicken slightly as it cools.
6. Once done, pour the jam into jars with tight-fitting lids. Store the jam in the refrigerator for up to two weeks or freeze it for two to three months.



Notes
