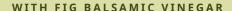
Fig Balsamic Jam





Ingredients

- 1 ½ cups dried figs
- 1 1/2 cups granulated sugar
- 6 tablespoons <u>Fig Balsamic</u> <u>Vinegar</u>
- 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.



Notes

- 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.