

*homemade spiced fig jam...yum!*

### INGREDIENTS:

1/2 lemon (unpeeled), thickly sliced, seeded

1 1/2 pounds fresh ripe figs, halved (about 4 cups)

2 1/4 cups sugar

1 3-inch cinnamon stick

2 1/4 teaspoons minced peeled fresh ginger

1/8 teaspoon ground cloves

### PREPERATION:

Finely chop lemon in processor. Add figs. Using on/off turns, process until figs are coarsely pureed. Transfer mixture to heavy large saucepan. Add 2 1/4 cups sugar, cinnamon stick, 2 1/4 teaspoons minced ginger and 1/8 teaspoon ground cloves. Simmer until mixture thickens to jam consistency and candy thermometer registers 200°F, stirring often, about 20 minutes. Discard cinnamon stick. Divide hot preserves among hot clean jars. Cover tightly and refrigerate up to 2 months.



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# SPICED FIG JAM!

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