



Learn why people **trust wikiHow**

# How to Store Fresh Figs

**Co-authored by wikiHow Staff**

Last Updated: March 29, 2019

[References](#)



With their supple skin, sweet-and-seedy flavor, and chewy texture, figs are a summertime treat. They are also a delicate fruit and one of the most perishable foods. Raw figs last only a day or two before spoiling, so if you can't eat your haul that quickly, think about freezing or canning them, which extends their life. Fig storage is a bit of an art, but the rewards (fresh figs year-round!) are worth the effort.

## Method

### 1

## Storing Figs in the Open

**1 Identify ripe figs by their plump, tender feel.** Ripe figs yield a little to the touch. You should not use overripe figs.<sup>[1]</sup>

- Overripe figs feel mushy.
- They also can smell sour.<sup>[2]</sup>

**2 Put the figs on a cardboard or styrofoam tray.** Egg trays work well, as do trays for canned milk. You can also use a plate lined with a paper towel.<sup>[3]</sup>

- Space out the figs as much as you can.
- Don't stack or crowd them. They need room to breathe to keep from getting moldy.

**Cover the tray or plate tightly with plastic wrap.** This keeps the figs from

- 3** getting crushed, drying out, or absorbing odors from other foods.
- 4** **Transfer uneaten figs to the refrigerator after 3-4 days.** Leave them covered on the tray or plate. They can last up to a month refrigerated.<sup>[4]</sup>

**Method****2****Storing Figs in the Freezer**

- 1** **Wash the figs under cool water.** Use only ripe figs, which have a plump, tender feel and yield to the touch. Overripe ones won't freeze well, so remove these to be eaten immediately.
  - Remove dirt by rubbing gently with your fingers.
  - Twist off the stems as you wash.
  - Figs bruise easily, so don't use a vegetable brush.
  - Pat the figs dry using a towel.
- 2** **Put the figs on a wax-lined baking sheet, spaced half an inch apart.**<sup>[5]</sup> Make sure they don't touch one another. Touching can bruise their flesh.
- 3** **Put the baking sheet in the freezer.** The figs should stay there 2-4 hours.
- 4** **Remove the figs from the freezer.** This should be done after 2-4 hours. Remove from the baking sheet, seal in a plastic freezer bag, and put them back in the freezer for storage.
  - Once frozen, figs will be good 6-8 months.<sup>[6]</sup>
  - Make sure you thaw them before you are ready to eat.

**Method****3****Canning Figs**

**Sterilize the jars and lids by immersing them in boiling water (2-3**

- 1 minutes).** Alternatively, you can use the sterilize cycle of your dishwasher.
- 2 Wash the unpeeled, uncut figs in cold water.** Remove the stems and set aside until you are ready to cook them.
- 3 Cook the figs in a large pot of water on low heat.** You want your figs to be light brown and syrupy. Stir in eight cups of sugar to the water, then add sixteen cups (1 gallon) of figs. If you have fewer figs, use less sugar and water. The ratio should be 1 part fig to 1/2 part sugar.<sup>[7]</sup>
  - Cook over low heat, stirring occasionally and gently, for 2-3 hours.<sup>[8]</sup>
- 4 Pour the fig mixture into each canning jar.** Fill the jar to 1/2 an inch from the top. Screw a lid onto each jar. Make the lids tight but not airtight.<sup>[9]</sup>
- 5 Immerse the fig-filled jars in boiling water for 30 minutes.** Remove the jars and tighten the lids. Set them aside to cool.
  - You should hear the lids pop as they seal.
  - Don't store any jars whose lids don't seal. These jars should be refrigerated and eaten immediately.<sup>[10]</sup>
- 6 Label and date the jars.** They should last 18 months to two years.<sup>[11]</sup>

## Tips

### Submit a Tip

All tip submissions are carefully reviewed before being published

Your tip here

Submit

## References

1. <https://noshon.it/tips/how-to-store-prepare-fresh-figs/>
2. <https://noshon.it/tips/how-to-choose-ripe-figs/>
3. <https://www.chowhound.com/post/fresh-figs-refrigerator-countertop-437127>
4. <https://noshon.it/tips/how-to-store-prepare-fresh-figs/>
5. <http://nchfp.uga.edu/how/freeze/headspace.html>
6. <https://www.eatbydate.com/fruits/fresh/figs/>
7. <http://generalhorticulture.tamu.edu/prof/Recipes/FigsCanned/FigsCanned.html>
8. <http://generalhorticulture.tamu.edu/prof/Recipes/FigsCanned/FigsCanned.html>
9. <http://generalhorticulture.tamu.edu/prof/Recipes/FigsCanned/FigsCanned.html>
10. <http://generalhorticulture.tamu.edu/prof/Recipes/FigsCanned/FigsCanned.html>
11. <http://generalhorticulture.tamu.edu/prof/Recipes/FigsCanned/FigsCanned.html>