



Fig Preserves



Make your own fig preserves from scratch with this easy canning recipe.

By Dotti K

Prep: 10 mins

Cook: 1 hr 20 mins

Additional: 1 hr

Total: 2 hrs 30 mins

Servings: 64

Yield: 64 servings



Ingredients

16 cups fresh figs

1 tablespoon baking soda

12 cups boiling water

8 cups white sugar

4 cups water

1 lemon, sliced

Directions

Step 1

In a large mixing bowl place figs and sprinkle with baking soda. Pour the boiling water over the figs and soak for 1 hour.

Step 2

Drain figs and rinse thoroughly with cold water. In a large Dutch oven combine the sugar and the 4 cups of water; bring to a boil and cook for 10 minutes.

Step 3

Add the figs and lemon slices to the syrup in the Dutch oven and cook for 1 hour, stirring occasionally.

Step 4

Spoon figs into hot, sterilized jars and spoon syrup over figs, leaving 1/2 inch of head space. Top jars with lids and screw bands on tightly. Process for 10 minutes in a hot water bath.

Nutrition Facts

Per Serving: 141 calories; protein 0.6g; carbohydrates 36.5g; fat 0.2g; sodium 58.5mg.

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