

## **Fig Jam inspired by Louise Gagnard**

*from* In Our Grandmothers' Kitchens

### *Ingredients:*

6 cups chopped figs, packed  
4-1/2 cups sugar  
the juice of 1 large lemon (if you really love lemon flavor, use the zest as well)  
a dab of butter

### *Instructions:*

In a 4-quart Dutch oven combine the figs, the sugar, the lemon juice, and the zest if you are using it. Mash the figs a bit with a potato masher. (They don't have to be completely mashed.) Allow the mixture to sit for at least 1/2 hour to enable the figs to juice up a bit.

Stir again, turn on the stove, and bring the mixture to a boil, adding just a little butter to minimize foam. Reduce the heat and simmer the jam, stirring from time to time, until the jam becomes thick and starts to gel.

Test for gelling by using a candy thermometer (the mixture should come to 220 degrees Fahrenheit or a little under) or by inserting a cool metal spoon in the jam. When the jam comes off the spoon in sheets it is done.

Turn off the heat and stir the jam for five minutes to make sure that the figs are evenly dispersed throughout. Ladle the jam into sterilized jars, and process the jars in a boiling-water bath for 10 minutes. (If you don't want to process the jars, you may keep the jam in the refrigerator for a couple of months.)

Makes 5 to 6 cups of jam.