



## *Garden Fresh Farm Recipes*

# Fresh Fig Jam

Garden Fresh Fig Jam is a delightful and vibrant spread made from plump, ripe figs picked straight from the garden. This homemade jam captures the essence of summer with its rich, sweet, and slightly tangy flavor, enhanced by a hint of honey and the bright zest of lemon. Slowly simmered to perfection, the figs break down into a luscious, thick consistency, while a touch of vanilla adds depth and warmth. Perfect for slathering on toast, pairing with cheeses, or adding a gourmet touch to your favorite dishes, this fig jam is a testament to the pure, unadulterated taste of fresh, garden-grown ingredients.

### **Ingredients:**

2 pounds fresh figs, stems removed and chopped  
1 cup granulated sugar  
1/4 cup honey  
1/4 cup lemon juice  
Zest of one lemon  
1 teaspoon vanilla extract

### **Directions:**

Wash the figs thoroughly. Remove the stems and chop them into small pieces.

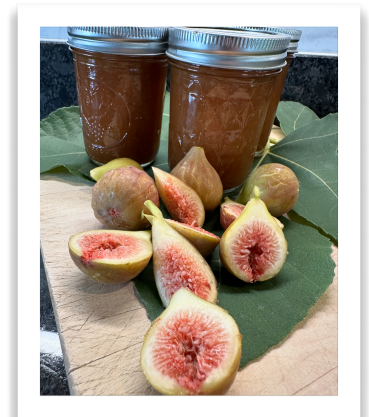
In a large saucepan, combine the chopped figs, sugar, honey, lemon juice, and lemon zest.

Bring the mixture to a boil over medium-high heat, stirring frequently to prevent sticking. Once it starts to boil, reduce the heat to low and let it simmer. Continue to cook for about 45-60 minutes, stirring occasionally, until the mixture thickens.

Use an immersion blender to purée the fig jam to a smooth consistency.

Stir in the vanilla extract and cook for another 5 minutes.

Remove the jam from heat and let it cool slightly. Transfer the jam to sterilized jars, leaving about 1/4 inch of space at the top. Seal the jars tightly with sterilized lids. Place the filled jars into a boiling water bath canner. Make sure the jars are covered by at least 1-2 inches of water. Cover the pot and process the jars for 10 minutes.





## ***Garden Fresh Farm Recipes***

Let the jars cool to room temperature, then store them in a cool, dark place for up to one year. When opened, the jam can be stored in the fridge for up to three months.

Enjoy your homemade fresh fig jam on toast, with cheese, or as a sweet addition to your favorite dishes!