

Fig and Balsamic Jam

Makes: 2 ½ cups

Figs make great jam. This jam is sweet, bright, and a perfect accompaniment to sweet and savory dishes such as Panini, flatbreads, cheeses, and ice cream. It keeps in the refrigerator for a good while, and it assembles in about thirty minutes.

2 pounds figs, preferably Black Mission, stems removed and coarsely chopped
1 ½ cups granulated sugar
½ cup balsamic vinegar
1 teaspoon black peppercorns, tied into a sachet
Fresh lemon juice

Instructions:

Combine the figs, sugar, balsamic vinegar, and sachet in a large saucepan and attach a candy thermometer to the pan. Bring to a simmer over medium-high heat, then lower the heat to maintain a gentle simmer and cook, stirring to break up the larger pieces of fig, keeping a chunky consistency, until the jam reaches 215 degrees to 220 degrees. Remove from the heat.

Remove the sachet and stir in lemon juice to taste. Spoon the jam into a canning jar or other storage container, cover, and let cool to room temperature, then refrigerate for up to one month.

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