## Figs\n

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**Quantity:** An average of 16 pounds is needed per canner load of 7 quarts; an average of 11 pounds is needed per canner load of 9 pints-an average of 2-1/2 pounds yields 1 quart. \n

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**Quality:** Select firm, ripe, uncracked figs. The mature color depends on the variety. Avoid overripe figs with very soft flesh. \n

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**Procedure:** Wash figs thoroughly in clean water Drain. Do not peel or remove stems. Cover figs with water and boil 2 minutes. Drain. Gently boil figs in light [syrup](https://nchfp.uga.edu/how/can_02/syrups.html#syryps) for 5 minutes. Add 2 tablespoons bottled lemon juice per quart or 1 tablespoon per pint to the jars; or add 1/2 teaspoon citric acid per quart or 1/4 teaspoon per pint to the jars. Fill jars with hot figs and cooking syrup, leaving 1/2-inch headspace. \n