## Figs\n

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**Preparation** – Select fully ripe fruit, wash and peel if desired. \n

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**Syrup Pack** – Use 40 percent [syrup](https://nchfp.uga.edu/how/freeze/syrups.html). For a better product, add 3/4 teaspoon (2250 mg) ascorbic acid or 1/2 cup lemon juice to each quart of syrup. Pack figs into containers and cover with cold syrup, leaving [headspace](https://nchfp.uga.edu/how/freeze/headspace.html). Seal and freeze. \n

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**Dry Pack** – To prevent darkening of light colored figs, dissolve 3/4 teaspoon (2250 mg) of ascorbic acid in 3 tablespoons cold water and sprinkle over 1 quart of fruit. Pack figs into containers, leaving [headspace](https://nchfp.uga.edu/how/freeze/headspace.html). Figs can also be frozen first on a tray and then packed into containers as soon as they are frozen. Seal containers and freeze. \n