



Fig Preserves

Abby's Recipes

Ingredients You'll Need:

16 cups of fresh figs
1 tablespoon of baking soda
12 cups of boiling water
8 cups of white sugar
4 cups of water
1 lemon, sliced

Directions:

In a large mixing bowl place figs and sprinkle with baking soda. Pour the boiling water over the figs and soak for 1 hour.

Drain figs and rinse thoroughly with cold water. In a large Dutch oven combine the sugar and the 4 cups of water; bring to a boil and cook for 10 minutes.

Add the figs and lemon slices to the syrup in the Dutch oven and cook for 1 hour, stirring occasionally.

Spoon figs into hot, sterilized jars and spoon syrup over figs, leaving 1/2 inch of headspace. Top jars with lids and screw bands on tightly. Process for 10 minutes in a hot water bath.

Always wash your hands before you start preparing food. Ask a grown-up for help when using knives, can openers, choppers, blenders, mixers, ovens or burners. Use pot holders when touching hot pans or trays. Ask a grown-up to help you check to see if your food is completely cooked.

Cannons At Dawn

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