



Sabrina's Fig Jam recipe

1.5 kg figs, chopped
1/4 cup lemon juice
2 tablespoons sweet sherry
1 kg sugar

Place the figs in large pan with the lemon juice and the sherry. Bring to the boil, then reduce the heat and simmer for 20 minutes until figs are soft.

Add sugar and stir over low heat, with out boiling, until all sugar has dissolved.

Return to the boil and boil for 20-25 minutes, stirring often.

Remove any scum during cooking.

Pour into clean washed jars and seal.