



FIG JAM

- 2 Quarts Ripe Figs
- 2 Slices Lemon
- 1 Cup Water
- 4 Cups Sugar

DIRECTIONS

1. Wash figs, peel and remove stems.
2. Mash and add lemon and water.
3. Cook until soft.
4. Add sugar and cook until thick, stirring to prevent burning.
5. Pour into clean hot jars. Seal.