Fig Jam

Recipe from Glenys Milligan

6 lb figs (2.7 kg)

6 lb sugar (2 cups sugar = 1 lb)

1 pint water (2 cups)

1 pint vinegar (2 cups)

Add figs and boil for about 1 hour. Put a little bit of jam on a small dish and put in freezer for a short time then check to see if it is starting to set. If not keep boiling.

If jam is too thin you can buy Jamsetta in the cooking section in the supermarket. If too thick warm jam and add a small amount of water and mix well.