



HAVE AN ABUNDANCE OF FIGS?

Try this recipe from Jan McNeilan. She says it is a great way to use up a bunch of figs and that you would never know it is not a thick, rich "strawberry only" jam.

From: Cooks.com

STRAWBERRY FIG JAM

4 cups figs
1 (3oz) pkg. strawberry Jello
1 1/2 c. sugar

Peel and mash figs; combine with sugar in heavy saucepan. Cook over medium heat for 2 minutes, stirring constantly. Gradually add gelatin, stirring. Cook(simmer)and stir over low heat 15 minutes. Spoon into hot, sterile jars. **Seal and process 10 to 15 minutes in boiling water bath.** Yield 3 pints.

Note from Jan: "I have made this for the past two years and have not peeled the figs and it turns out just fine. If you are not going to peel, I suggest you chop the figs and remove blossom end so that you don't get chunks of skin that are too big if you just mash. I split the recipe between two quart jars. I put one in the **refrigerator** and one in the **freezer**. This way I skip the water bath process. With peanut butter and three young grandkids around it never lasts long enough to need to process."

