

Just Judi's Fig Recipes



Fig Preserves

4 pounds fresh figs
1 lemon
4 cups sugar
1 cup water

Wash and peel figs; slice lemon. Combine sugar and water and cook 5 minutes. Add figs and lemon. Cook rapidly until clear. Seal in clear hot jars. Makes 3 pints.

Fig preserves #2

1 pound figs
1 pound sugar
1 1/2 tablespoons lemon juice
2 1/2 to 3 cups water
Lemon slices, optional

Figs may be peeled or left whole. Make syrup of sugar, water, and lemon juice (may use lemon slices). Bring to a boil. Add figs gradually (to keep boiling). Boil rapidly to jelly stage (figs will become clear). Add 1/2 cup boiling water as needed. Let stand overnight. Reheat just until hot. Put in hot jars. Process 15 minutes, simmering. Lemon slices enhance the flavor. Makes 1 to 2 pints.





Fig Conserve

2 pounds ripe figs
1 cup crushed pineapple
2 medium lemons, cut in small pieces
1/2 teaspoon salt
1 cup chopped pecans
Sugar

Wash figs and cut in pieces. Mix with pineapple and lemons and put into a boiler with an equal amount sugar and the 1/2 teaspoon salt. Bring slowly to boiling point and simmer gently until thickened, but still a little runny. Stir in nuts. Put in hot jars.

Fig Conserve #2

2 pounds fresh figs
1 teaspoon soda
1 quart water
1 large orange
1/2 pound sugar
1/8 teaspoon salt
1/2 cup pecans, chopped

Combine soda and water, wash figs in this solution. Cut figs and orange into small pieces and cook with sugar until thick and transparent (about 1 hour). Add pecans 5 minutes before removing from heat. Pack in jars. Good on ice cream, biscuits or with meat.





Fig Jam

2 quarts ripe figs
2 slices lemon
1 cup water
4 cups sugar

Wash figs, peel, and remove stems. Mash and add lemon and water. Cook until soft. Add sugar and cook until thick, stirring to prevent burning. Remove lemon, pour into clean hot jars and seal. Makes 6 (1/2-pint) jars.

Fig Bread

2 eggs
2 cups mashed figs, peeled
1 cup flour
1 scant cup sugar
2 tablespoons black molasses
1 teaspoon vanilla extract
1 teaspoon lemon juice

Mix eggs with figs and whip well. Add remaining ingredients. Bake 1 hour at 350 degrees. Serves 6 to 8.

Spiced Figs

3 1/2 pounds figs
1/2 cup soda
boiling water
1 pint cider vinegar
3 1/2 cups sugar
2 tablespoons whole cloves
2 sticks cinnamon (or 3 teaspoons pickling spices)
Cheesecloth and sterilized jars

Wash figs, sprinkle with soda and cover with boiling water. Let stand 10 minutes. Rinse well in two waters. Put figs in large container with vinegar, sugar, and the spices tied in a cheesecloth bag. Boil 30 minutes, slowly. Seal in sterilized jars. Makes 4 pints.

Steamed Figs

- 18 pulled figs
- 2 tablespoons water
- 1 orange
- 3 teaspoons confectioners sugar
- 3/4 cup heavy cream

Wash the figs and cut out the stem end. Soak several hours, then drain. Add water and cook in a double boiler slowly until tender. Arrange the hot figs in individual dessert dishes around a central small amount of orange portions which have been skinned and sprinkled with sugar. Border with sweetened whipped cream slightly flavored with orange juice.

Knickerbocker Figs

- 1/2 pound figs
- Maraschino cherries
- Pecan meats
- 1/4 cup orange juice
- 3 tablespoons sugar
- 2 teaspoons lemon juice



Stuff the figs with cherries and broken nut-meats, allowing two cherries and five nut-meats to each fig. Mix the orange juice, sugar, and lemon juice, add the figs, cover, and simmer until the figs are tender. Drain, cool, and serve in individual serving dishes.

Enjoy!

Judi Godsey