
Fig Preserves

From the Kitchen of Brett Broussard

Figs

Water

Baking soda to clean

Use twice as many figs to sugar (example: 2 cups figs to 1 cup sugar). Cover fresh figs with water in a large pot. Generously sprinkle with baking soda and mix with hands to clean the figs. Drain. Use a knife, cut off the stem and pull off part of skin with it. If the fruit is a little green or hard, peel off that part. Whatever container you use to measure the sugar, use two times that amount of figs. Add a little water, enough to cover the bottom of the pot. Bring water and sugar to a boil and add figs slowly. Cook about 3 hours on low. Wash jars and run under very hot water, then fill with fig preserves. Put lids in boiled water and take out carefully and place on jars. Screw lids on tightly. Put plenty of juice in the jars.
