

## Fig and Brandy Jam

<http://userealbutter.com/2014/08/24/fig-brandy-jam-recipe/>  
from Garrett at [Vanilla Garlic](#)

2 lbs. fresh figs, stemmed and cut into 1/2-inch pieces  
1 1/2 cups sugar  
1/4 cup fresh lemon juice (from about 2 lemons)  
1/2 cup brandy

Place the figs, sugar, lemon juice, and brandy in a large non-reactive bowl. Toss until the figs are coated in the sugar, lemon juice, and brandy. Cover with plastic and let sit for at least an hour and up to overnight in the refrigerator. Pour the contents of the bowl into a large saucepan and set over medium heat. Cook for 30-40 minutes until the fruit softens and the liquid becomes thick. If you put a little spoonful on a plate and let it cool, the cooled consistency should be that of a jam. Place the jam in jars. If canning, leave 1/4-inch headspace and process as you do. Otherwise, seal the jars and refrigerate for up to 1 month or freeze for several months. Makes just under 4 cups.