

Fig, Red Wine and Rosemary Jam

Yield: about 4 half-pints

1-1/2 cups merlot or other fruity red wine
2 tablespoons fresh rosemary leaves
2 cups finely chopped fresh figs
3 tablespoons Ball Classic Pectin
2 tablespoons bottled lemon juice
2-1/2 cups sugar

1. Bring wine and rosemary to a simmer in a small stainless steel pan. Turn off heat; cover and steep 30 minutes.
2. Pour wine mixture through a fine wire-mesh strainer into a 4-quart stainless steel or enameled saucepan. Discard rosemary. Stir in figs, pectin, and lemon juice. Bring mixture to a full rolling boil that cannot be stirred down, over high heat, stirring constantly.
3. Add sugar, stirring to dissolve. Return mixture to a full rolling boil. Boil hard 1 minute, stirring constantly.
Remove from heat. Skim foam, if necessary.
4. Ladle hot jam into a hot jar, leaving 1/4-inch headspace. Remove air bubbles. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
5. Process jars in a boiling water or atmospheric steam canner for 10 minutes at 0-1,000 feet elevation, 15 minutes at 1,001-6,000 feet, and 20 minutes above 6,000 feet.

Source: www.freshpreserving.com, 2016