

## Pickled Figs

*Yield: about 8 pints*

4 quarts firm-ripe figs  
3 cups sugar  
2 quarts water  
2 cups sugar  
3 cups vinegar (5%)  
2 sticks cinnamon  
1 tablespoon whole allspice  
1 tablespoon whole cloves

1. Peel figs. (If unpeeled are preferred, pour boiling water over figs and let stand until cool; drain.)
2. Add 3 cups sugar to water and cook until sugar dissolves.
3. Add figs and cook slowly 30 minutes.
4. Add 2 cups sugar and vinegar. Tie spices in a cheesecloth bag; add to figs.
5. Cook gently until figs are clear. Cover and let stand 12 to 24 hours in refrigerator.
6. The next day, remove spice bag. Heat figs in brine to the boiling point.
7. Place hot figs and brine into clean, hot jars, leaving 1/2-inch head space. Remove air bubbles and adjust headspace if needed. Wipe rims of jars with a dampened clean paper towel; adjust two-piece metal canning lids.
8. Process pint jars in either a **boiling water or steam canner for 15 minutes between 0-1,000 feet elevation, 20 minutes above 1,000 feet.**
9. Remove jars from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

*Source: So Easy to Preserve, 6th ed. 2014*