

Fig Preserves

1 pound fresh ripe figs, washed, stemmed
1 cup sugar

In a medium saucepan, mix figs and sugar together and cook on low heat, uncovered, about 30 minutes. If processing, pour hot preserves mixture into a hot, sterile 1-quart or 2 (1-pint) glass canning jars, filling jar to within 1/8-inch from top; wipe rim and seal jar with lid. Put jar in water-bath canner or on rack set in a deep kettle and cover with hot water by 1 to 2 inches. Bring to a gentle simmer (180 to 185 degrees), and process, covered, 5 minutes. Transfer jar to a rack using tongs and let cool completely. Store in a cool, dark place.