



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

Fig Jam

İncir Reçeli



2.20 pounds raw fig
2.20 pounds granulated sugar
Half lemon
4 cups water

Peel the figs gently.
Boil too much water, turn the heat to low and put the figs into the water.
Cook it until the raw figs soften, place them on a colander, let them cool down.
Meanwhile boil the mixture of sugar and 4 cups water until it reaches to the right consistency.
Add the cooled down figs in it, and cook it for a while more.
Add the lemon juice finally, boil it for 5 more minutes, and remove it from the stove.
After the jam cools down in the pot, fill it into jars, cover the cap well, and store it in a dark and dry place.

Note: The figs for the jam must be too small, hard and sugarless definitely.