

FRESH FIG AND PEACH JAM

Skip the almond extract if you like. Store in the fridge for a couple of weeks; don't let this go bad.*

Makes about 20 ounces of jam--about 1 3/4 cups

- 2 large ripe peaches, pitted, peeled, and chopped (about 2 cups)
- 12 ripe figs, stemmed and chopped (about 2 cups)
- Pinch salt
- 2 cups granulated sugar
- 1-2 tablespoon(s) fresh lemon juice (for sweeter jam, use just 1 tablespoon)
- 1/4 teaspoon almond extract

In a 4-5 quart heavy pot (cast iron is good), heat the fruit, salt, sugar, and lemon juice over medium flame, stirring, until bubbly. Continue to cook, stirring often, another 15 minutes or a bit longer if your fruit wasn't really ripe. Purée in the food processor or mash half of the mixture and return to the pot. Cook another 15 minutes, stirring very regularly (especially toward end), or until quite thick or as thick as you like. Remove from heat and stir in almond extract. Your jam will be quite chunky if you only puréed half of the mixture. If you'd like it less so, purée or mash all of the fruit mixture as I did. Cool and transfer to a very clean well-sealed container and store in the refrigerator for at least 2-3 weeks.* Alternately, you could freeze a small container or place in sterilized glass jars following [safe canning procedures such as this](#):

http://nchfp.uga.edu/how/can_07/fig_preserves.html

*Your jam is good until it molds--or at least it is in my house. Sometimes it lasts for a few weeks, but we usually eat it long before that.

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