

FIG ROSEMARY & RED WINE JAM

From Ball® Using the Water Bathing Method



Fig Rosemary & Red Wine Jam From Ball®



Red wine, rosemary, and figs meld into this jam reminiscent of the South of France. Serve with blue cheese, which stands up in flavor. Since the wine really stands out, use a good-quality Merlot or Pinot Noir with this jam.

YOU WILL NEED

- 1-1/2 c. merlot or other fruity red wine
- 2 tbsp. fresh rosemary leaves
- 2 c. finely chopped fresh figs
- 3 tbsp. Ball® Classic Pectin
- 2 tbsp. bottled lemon juice
- 2-1/2 cups sugar
- 1 tbsp. onion powder
- 4 Ball® half-pint glass preserving jars with lids and bands

DIRECTIONS

- 1. BRING** wine and rosemary to a simmer in a small stainless steel or enameled saucepan. Turn off heat, cover and steep 30 minutes.
- 2. POUR** wine through a fine wire-mesh strainer into a 4-qt. 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 jar rim. Center lid on jar. Apply band, and adjust to fingertip-tight. Place jar in boiling-water canner. Repeat until all jars are filled.
- 5. PROCESS** Process jars 10 minutes, adjusting for altitude. Turn off heat, remove lid, and let jars stand 5 minutes. Remove jars and cool.

Makes About
4 (Half-Pint Jars)

Serve With
Cheese & Toasted Bread