

## Preserved figs

Any fig you have is fine for this application. Celeste Figs were the variety used.

1 gallon water  
1 T baking soda

6 lbs fresh figs  
3 C light brown sugar  
3 C granulated sugar  
2 cinnamon sticks  
1 T Pickling spice  
1 T whole cloves  
2 each star anise  
1 C water

cheesecloth or coffee filter for the sachet for the spice and twine.

Set the gallon of water and baking soda to boil on the stove. While the water is coming to a boil, assemble the sachet of spices.

When the gallon of water and baking soda reaches a boil, reduce the heat to low and add the figs. Poach the figs for 5 minutes.

Assemble the sugars, spice sachet, and water and bring the syrup ingredients to a boil.

Remove the figs after 5 minutes, rinse, and add to the boiling water. After the figs are added, return the syrup to a boil and turn off the heat. Allow the fig mixture to cool. Discard the poaching water.

Repeat the boiling and cooling process twice more, for a total of three times boiling and cooling.

Pack into sterilized jars for water bath processing or pressure canning.