

FIG & THYME JAM

2 ½ pounds of dried or fresh figs

¾ cup of sugar

Zest of 2 lemons

3 Tablespoons of lemon juice

1 Small bunch of fresh or dried thyme tied with string

Combine figs, sugar, lemon zest, juice and thyme in large pot. Add enough water or combination of ½ water ½ brandy to cover all in liquid. Cover and bring to a boil. Boil for 10 minutes then reduce heat and simmer for about 30 minutes if you are using dried figs and 20 minutes if you are using fresh figs. Remove thyme and pour into food processor or use hand processor just until the mixture is chunkie.