



## Fig Jam

a gluten free, home-made jam with dried figs from Ziba Foods

Preparation Time: 5 minutes | Cook Time: 10 minutes | Servings: 16

Dried figs give homemade fig jam a deeper flavor. Homemade dried fig jam is perfect for breakfast on toast, brunch with eggs and cheeses, or as an erudite addition to a lunchtime sandwich. We serve our fig jam with strong cheeses and crackers while entertaining, or with crusty bread and a bottle of wine when too tired to cook dinner. This gluten free, dairy free, low sugar we-dare-call-healthy recipe is incredibly simple to make and adds a bit of fancy-ness to anything it's paired with.

### Ingredients

- 4 oz of Sun-dried Figs from Ziba Foods
- 1 whole orange peeled and cut into pieces
- 1/3 cup orange juice
- 2 teaspoons fresh lemon juice
- 1 tablespoon brown sugar
- 1 tablespoon molasses
- 8 cardamom pods\* (Be sure to "open" the pods by pressing them with back of a kitchen knife)

### Equipment

Small saucepan  
Immersion blender  
Silicone spatula  
Glass jar, preferably sterilized

### Instructions

1. Place all the ingredients into a saucepan. Cover and bring to a quick boil. Reduce heat and let cook uncovered for 8 minutes stirring occasionally.
2. Let cool for 10 minutes. Remove the cardamom pods (this is why you needed to count them! Remove as many as you can find-one or two won't hurt, but all 8 will be too strong). Then use an immersion blender to puree into jam.
3. Put jam into a clean glass jar and store in the refrigerator for up to a month.

\* You can substitute a cinnamon stick for the cardamom.