



Wildcat Ridge Farm

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Fig Recipes

Fresh Fig & Vine Ripe Grape Jam

5 to 5.5 pounds of small fresh ripe figs
6 lbs. seedless or red table grapes
Several sprigs of fresh thyme

- Remove any tough skin around the stem ends of the figs and set them aside.
- Remove the grapes from the stalks and pass them through a sieve set over a bowl, or crush the grapes in a food processor and strain through a sieve.
- Transfer the strained juice to a preserving pan and add the figs and thyme. Bring the mixture slowly to a boil for approximately 10 minutes. With a slotted spoon transfer the figs to a colander set over a bowl.
- Bring the juice in the pan back to a boil and boil it for 5 minutes to reduce it slightly. Return the figs and any collected juices to the preserving pan and cook them for another 10 minutes.
- Repeat the transferring and reducing until the figs are soft when pierced with the tip of a knife. Transfer the figs one last time to the sieve and continue reducing the juice until the jelling point is reached. Discard the thyme.
- Divide the figs among warm jars. Cover the fruit with the syrup and seal the jars. Process the jars in a boiling water bath: 5 minutes for 1 pint jars, 10 minutes for jars up to one quart.
- Let the jars cool completely before checking the seals and storing.

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