

FROG JAM By Shannon Grady on Thursday, September 5, 2013 at 8:53am

5 cups dried figs (~2 lbs), remove stems and quarter
2 cups orange juice
1 10oz bag frozen raspberries
1 Tbsp freshly grated ginger
1 cup sugar (more or less to taste)

Cooking Instructions:

1. In a large SS pot add figs and orange juice. Bring to a boil, then reduce heat to a simmer and cover. Cook until skins are soft and the seeds have been released (~15 minutes) stir every few minutes.
2. Using a stick blender, puree the fig skins (or allow mixture to cool and then put in a blender and puree).
3. Add raspberries and ginger. Increase heat to medium and stir frequently. Cook until the raspberries have fallen apart and are well incorporated.
4. Add sugar to taste. Since there is no pectin in this recipe the amount of sugar doesn't matter.
5. Canning method: water bath **Additional Comments:** Makes 5 to 6 8oz jars