



Maple Leather Company & GreatBags® presents...

Selections from our “Mucho Easy” Recipe Collection

Mucho Easy Fig Jam

We LOVE Figs, and since our daughters Abbey and Becca are bringing some cheeses for thanksgiving, I decided to try my hand at making some Fig Preserves. This is an amazingly easy recipe, and the results truly yummy if you, too, are a FIG FAN. Perfect with Cheese & Crackers, leftover Turkey, and lots of other things.

Ingredients:

Glass of red wine

6 ounces dried figs, stems removed

1 cup sugar

1 cup water

Juice from one lemon (about 3 tablespoons)

1/2 teaspoon pure vanilla extract

Pour a glass of red wine for the cook, just to get in the proper holiday spirit.

Combine figs, sugar, water, and lemon juice in a medium saucepan and bring to a boil. Reduce heat and simmer until the liquid has thickened slightly and has turned a rosy, golden shade, about 6-8 minutes. Turn off the heat. Stir in vanilla and cool the mixture for 10 minutes. Transfer to a food processor and puree until smooth.

Store in an airtight container (like a mason jar) in the refrigerator for up to a week. The recipe comes from the food blog thekitchn.com which has lots of inspirational food ideas.

For more “Mucho Easy” recipes, visit www.mapleleather.com/recipes