

Orange Fig Jam: A Sweet, Citrus-Kissed Preserve You'll Want on Everything

? Ingredients You'll Need



OVEN
220°F

TIME
30 min

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INGREDIENTS

4 cups fresh figs, stems removed and chopped
Zest of 1 organic orange
Zest of 1 organic lemon
2 cups sugar
4 oz Grand Marnier (or orange liqueur of your choice)
1 pinch salt

DIRECTIONS

- Step 1: Macerate the Fruit:** In a large pot, combine the figs, orange zest, lemon zest, sugar, Grand Marnier, and salt. Stir well and let it sit at room temperature for 1 hour, stirring occasionally. This helps the figs release their juices and infuses the sugar with flavor.
- Step 2: Cook the Jam:** Place the pot over medium-high heat and bring the mixture to a boil. Stir until all the sugar dissolves.
- Step 3: Once boiling,** reduce heat to medium and let the jam bubble gently for about 30 minutes, stirring frequently. Use a potato masher to break down the figs as they soften.
- Step 4: Jar It Up:** Remove from heat and ladle the jam into sterilized jars, leaving ... inch of headspace. Wipe rims clean and secure lids immediately.
- Step 5: If canning:** process in a boiling water bath for 10 minutes. If not canning: allow to cool, then refrigerate.

SWAPS & NOTES

Figs : Use black mission or brown turkey figs for best results.

Grand Marnier : Substitute orange juice and a dash of vanilla extract if avoiding alcohol.

Citrus zest : Be sure to use organic fruit , since the zest is going directly into the jam. ???

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Original recipe: <https://chefmaniac.com/orange-fig-jam-a-sweet-citrus-kissed-preserve-youll-want-on-everything/>