

# Selecting, Preparing, and Canning: Figs<sup>1</sup>

United States Department of Agriculture, Extension Service<sup>2</sup>

**Quantity:** An average of 16 pounds is needed per canner load of 7 quarts; an average of 11 pounds is needed per canner load of 9 pints -- an average of 2-1/2 pounds yields 1 quart.

**Quality:** Select firm, ripe, uncracked figs. The mature color depends on the variety. Avoid overripe figs with very soft flesh.

**Procedure:** Wash figs thoroughly in clean water Drain. Do not peel or remove stems. Cover figs with water and boil 2 minutes. Drain. Gently boil figs in light syrup for 5 minutes. **Add 2 tablespoons bottled lemon juice per quart or 1 tablespoon per pint to the jars; or add 1/2 teaspoon citric acid per quart or 1/4 teaspoon per pint to the jars.** Fill jars with hot figs and cooking syrup, leaving 1/2-inch headspace. Adjust lids and process according to the recommendations in Table 1.



Table 1. Recommended process time for Figs in a boiling-water canner.

Style of Pack	Jar Size	Process Time at Altitudes of			
		0 - 1,000 ft	1,001 - 3,000 ft	3,001 - 6,000 ft	Above 6,000 ft
Hot	Pints	45 min	50	55	60
	Quarts	50	55	60	65

\*After the process is complete, turn off the heat and remove the canner lid. Wait five minutes before removing jars.

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