UNRIPE Fig Preserv

What to do with the late figs that don’t ripen

**Ingredients:**

* 2 pounds unripe figs
* 1 cup Sugar
* 1/2 teaspoon Cloves
* 1/2 Lemon

1. Pick the unripe figs that are almost full size but still hard. Cut the stems, (If you wish you may also peel the skin off.) Place in a pot, cover it with water and boil them for 5 minutes.
2. After they have been boiling for 5 minutes, drain the water and add new water and boil again. After 5 minutes, drain the water again.
3. Now you will notice that the figs are soft. Add enough water to cover the figs in the pot, then add the equal amount of sugar. So for every cup of water 1 cup of sugar.
4. Allow to boil for 15 minutes, then add a little bit of Cloves. Then allow the syrup to thicken then add the juice of half lemon. Let it cool, then place it in a jar.

