

Merlot Rosemary Fig Jam

Ingredients:

1 1/2 cups Merlot (or other fruity dry red wine)
2 Tbsp fresh rosemary leaves
2 cups finely chopped fresh figs
3 Tbsp classic powdered pectin (we like Ball® Classic Pectin)
2 Tbsp lemon juice
2 1/2 cups sugar

Directions:

1. Prep by cleaning and sterilizing your canning jars and lids. You'll need at 4-5 or equivalent half pint jars.
2. Bring wine and rosemary to a simmer in a small stainless steel or enameled saucepan. Turn off heat, cover and steep 30 minutes.
3. Pour wine through a fine wire-mesh strainer into a 4-qt. stainless steel or enameled saucepan. Discard rosemary. Stir in figs, pectin, and lemon juice. Bring mixture to a full rolling boil over high heat, stirring constantly.
4. Add sugar, stirring to dissolve. Return mixture to a full rolling boil. Boil hard 1 minute, stirring constantly. Remove from heat. Skim foam, if necessary.
5. Ladle hot jam into a hot sterilized jar, leaving 1/4-inch headspace. Remove air bubbles. Wipe jar rim. Center lid on jar. Apply band and adjust to fingertip-tight. Place jar in boiling water canner. Repeat until all jars are filled.
6. Process jars 10 minutes (adjusting for altitude). Turn off heat; remove lid, and let jars stand 5 minutes. Remove jars and cool 12-24 hours. Check lids for seal, they should not flex when center is pressed – if they do – enjoy that jar first, and keep in the fridge!

Delicious with crackers or bread, plus a creamy blue cheese – we enjoyed it with Cambozola! And of course – Cooper-Garrod Merlot!

Pairs with Cooper-Garrod Merlot