

Lebanese Fig Jam

a recipe from www.maureenabood.com

Fig jam makes a beautiful sweet element to a cheese plate. It is also delicious on toast, or scooped up with flatbread. My mother heads to her fig jam mid-afternoon—a big spoonful straight from the jar.

1 ½ cups sugar

¾ cup water

Juice of 1 lemon

4 cups coarsely chopped dried figs

2 cups chopped walnuts, toasted

2-3 tablespoons aniseed

In a small saucepan, combine the sugar, water, and lemon juice. Bring to a boil over high heat, reduce heat to medium, and cook until slightly syrupy, about 5 minutes.

Add the figs, reduce the heat to low, and continue cooking until the mixture is very thick, about 10 minutes.

Remove the figs from the heat and stir in the chopped nuts and aniseed. Taste and add more anise if needed.

Cool and store in jars.