



# Bourbon Fig Preserves

SERVES ABOUT 1 1/2 CUPS OR ONE JAR

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## Ingredients

2 Tbsp Bourbon  
3 cups of ripe figs  
1/4 lemon, rind and all  
2 cinnamon sticks  
3/4 cup brown sugar  
1 tsp grated fresh ginger  
1/8 tsp ground cloves

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## Instructions

Wash and cut the figs in half.

Roughly chop the quarter of lemon. Combine both in a food processor and pulse until pureed.

Transfer the mixture into a saucepan and add the remaining ingredients.

Heat up to medium and then reduce to simmer. Cook for about 30-45 minutes until the mixture becomes thick.

Transfer into clean, sterilized jars and refrigerate.

The preserves will keep for 2-3 months. You can leave the cinnamon stick in the jar or discard it.