

# Our State eats

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## Strawberry Fig Preserves

- 2 cups fresh figs**
- 1½ cups sugar**
- 1 3-ounce box strawberry-flavored gelatin**

Lightly pinch each fig to slightly split it. Combine with sugar and gelatin in a heavy-bottomed saucepan. Bring to a rapid boil, then reduce to a simmer. Simmer for 6 minutes for a light, syrupy preserve, or 10 if you want a thicker preserve. If you intend to can these preserves, follow canning instructions. Otherwise, transfer to a container, refrigerate, and eat within 5 days.



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