

# Caramelized Figs

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For   Glass Jars of 350 ml

## Ingredients

1 kg of ripe figs but not too soft (preferably blacks but white are also good)  
350 gr of sugar  
the grated rind of one lemon untreated  
3 tablespoons of rum

## Method

Clean the figs (with peel) with a clean cloth, place them whole in a large pot, add the grated lemon rind and cover with sugar. Cook over low heat for about 3 hours, until the sugar caramels. Turn only once or at most two to avoid break them. Towards the end of cooking add the rum and cook for a few minutes. Put the hot figs into sterilized glass jars, stopper with new caps where possible, invert the jars for ten minutes so as to create the vacuum and allow to cool.

For the sterilization of jars just boil in a pot for about twenty minutes, remove from the pan with the help of kitchen forceps and passing them in ventilated and preheated oven at 100 ° for 10 minutes.