



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: Plum

Plum and Fig Jam

Ingredients:

2 cups plums, seeded and roughly chopped
2 cups figs, destemmed and roughly chopped
4 cups sugar
¼ cup sherry
1 small orange, juiced

Directions:

Combine the figs, plums and sugar in a heavy saucepan and let sit for 15-30 minutes. The sugar will begin to dissolve and the fruit will release its juices. Add the orange juice and sherry. Set heat to medium high, stirring to completely dissolve the sugar. (You can adjust the sugar according to how sweet or tart the plums are.) Bring the mixture to a boil, then lower the heat to medium. Continue to cook the mixture for 25-30 minutes until it thickens. The jam is ready when the mixture easily coats the back of a spoon.