

BLACK MISSION FIG VINEGAR



This recipe enhances the natural berry and vanilla undertones in Black Mission Figs. It's excellent as a salad dressing with just a little olive oil, salt and black pepper. Great on bitter greens, fennel, or a fruit salad.

Ingredients:

1 c. black mission fig pulp
½ c. cane sugar
3 T. water
¼ - 1/3 c. apple cider vinegar
1 t. vanilla extract

Instructions:

1. Make fig pulp from whole figs by cutting off the stem end then pulsing figs in food processor for 20 seconds until coarsely chopped.
2. Combine sugar and water in heavy bottomed sauce pan. Stir and heat slightly until dissolved.
3. Add fig pulp to sauce pan. Cover and simmer for 5 minutes or until figs are cooked. Stir occasionally to prevent scorching. Be careful of spatters.
4. Remove from heat. Stir in apple cider vinegar and vanilla extract.
5. Enjoy immediately or store in refrigerator for up to 2 weeks.

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