

Fig Balsamic Drizzle

This recipe is from my friend Erika Kerekes. She served this drizzle over dried figs stuffed with parmesan, almonds and prosciutto (a great combination) at Figology Fest LA. She kindly shared the recipe with me. I used more balsamic to make a thinner consistency to use as a drizzle over salmon. Her original recipe is 2 cups balsamic to 6 ounces dried figs.

1 $\frac{1}{3}$ cups balsamic vinegar

3 ounces Mission dried figs, about 6 dried figs

- 1 Place balsamic and chopped figs into a saucepan over medium-low heat. Simmer until the vinegar is reduced by about a third and the figs are soft, about 10 minutes.
- 2 Using an immersion blender, blend the mixture until relatively smooth.
- 3 Set a fine mesh strainer over a bowl or measuring cup with spout. Pour the vinegar mixture into the strainer, use a spoon to force the liquid through, save the fig jam that remains for another use.

Yield: $\frac{1}{2}$ cup

Preparation Time: 10 minutes

Cooking Time: 10 minutes

Total Time: 20 minutes

Nutrition Facts

Nutrition (per serving): 511 calories, 7 calories from fat, <1g total fat, 0mg cholesterol, 86.7mg sodium, 959mg potassium, 112.2g carbohydrates, 8.3g fiber, 91.6g sugar, 4.5g protein.

Source

Author: adapted from Erika Kerekes

Source: InErikasKitchen.com

