

Shallot Fig Spread

YOU'RE GOING TO LOVE THIS VERSATILE SPREAD! Enjoy it as an appetizer or a snack on a rice cracker, thin it with water or orange juice for a savory marinade, or spread it on a rice tortilla, top with sautéed chard and broil for a yummy gourmet pizza.

- 1 cup dried Turkish figs (about 12)
- 2 cups water
- 7 shallots, peeled and thinly sliced
- 1 tablespoon extra virgin olive oil
- 1 tablespoon grated fresh ginger
- Zest of 1 large orange
- Juice of 2 oranges
- 2 tablespoons maple syrup

Prepare figs by discarding tough stem ends and cutting fruit into halves. Place in small pot over medium-high heat with 2 cups water and bring to boil. Simmer until liquid is reduced to ½ cup (about 20 minutes). Remove from heat and set aside, keeping figs in liquid.

Over medium heat, sauté shallots in olive oil until very soft (about 15 minutes). Add ginger, orange zest and juice. Stir continuously and sauté 5 minutes longer. Add figs, reduced liquid and maple syrup. Stir to combine and remove from heat. When cool enough to touch, transfer mixture into mixing bowl and gently purée with handheld blender (or food processor) until spread is blended but some figs and onions are still visible. Cover and refrigerate at least 1 hour before serving.

MAKES 2 cups