

Balsamic Figs

Swick

Makes 1 1/2 cups | Active Time: 30 minutes | Total Time: 2 hours 15 minutes

Step 1: Preparing the Figs

- 1 cup dried figs, stems removed
- 1 1/2 cups balsamic vinegar
- 2 sprigs fresh rosemary
- pinch of sea salt
- freshly-ground black pepper, to taste

To cook the figs, in small sauce pan, add all ingredients.

Using medium heat, bring to a simmer and continue cooking for 2 minutes.

Remove from the heat.

Allow to pickle for approximately 2 hours at room temperature.

Note: To speed up the process, you can heat the vinegar and simmer the figs for a few minutes to help them to absorb the balsamic vinegar.

If you want to keep this dish raw, plan ahead and soak figs in the balsamic vinegar and other ingredients in a small bowl for at least a day at room temperature. This will allow them ample time to pickle.

The figs will keep for up to a month in the refrigerator.