

Dried Fig and Port Wine Compote

Recipe courtesy Emeril Lagasse, 2005



Prep Time: 15 min Level: Serves:
Inactive Prep Time: 30 hr 0 min Easy 1 cup
Cook Time: 30 min

Ingredients

1 1/2 cups Ruby Port wine
1/2 cup water
1/2 cup sugar
1 strip orange zest
1 cinnamon stick (2-inches long)
1/2 teaspoon black peppercorns
2 cloves
1 (1/4-inch) slice fresh ginger
6 ounces dried figs, stems removed and cut into 1/2-inch pieces, about 1 cup packed



Directions

In a medium saucepan combine the Port, water, and sugar. Combine the zest, cinnamon, peppercorns, cloves, and ginger in a small piece of cheesecloth and tie to secure. Add the cheesecloth bundle to port mixture and bring to a boil over high heat. Cook until reduced slightly, about 8 minutes. Add figs and return to a boil. Reduce heat to a simmer and cook for 20 minutes, or until figs are tender and liquid has reduced to a syrupy consistency. Remove from the heat, remove the cheesecloth bundle, and allow figs to cool in syrup. Serve at room temperature. Will keep, in a nonreactive container, covered and refrigerated, for up to 2 months.

This is a perfect accompaniment for many types of cheeses, but pairs exceptionally well with soft triple crème, goat, sheep, and blue cheeses.

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