

Yields: 2 cups

Here is a very versatile accompaniment that can stand on it's own or can be part of a more involved dish. Since it will last for weeks, it is worthwhile making more than you need and holding the rest in the refrigerator for other uses.

It is a favorite for Thanksgiving with Turkey and a Zinfandel gravy.

I will also use this sweet and salty relish as part of an hors d'oeuvre: either placed on a speak of Belgian endive and topped with crumbled goat or bleu cheese. Or served on a cracker. It makes a great spread for your favorite roast beef or turkey sandwich. It goes just as well with other warm meat dishes.

2 cups Zinfandel  
2 Tablespoons balsamic vinegar

Combine in a sauce pan and reduce over medium-high heat to 2 tablespoons.

1 1/2 cups dried Mission figs, chopped  
2 Tablespoons granulated sugar  
2 Tablespoons rinsed and chopped finely capers  
1 Tablespoon parsley, chopped  
1/4 cup Extra Virgin Olive Oil  
to taste salt and pepper  
1/4 cup walnuts, toasted & coarsely chopped

Let reduced zinfandel/balsamic mixture cool. Combine all ingredients and season with salt and pepper at the end.

This recipe can be made completely in the food processor although I prefer the clean cut of a hand chop.

Chef Bruce Riezenman

*Eat well!*