



Fig Chutney

Recipe by Stephen Pavy

Makes about 2 cups

We have fresh figs in early summer (the breba crop) and then figs from August through the time when rains and coolness begin to prevail in Northern California. I have 13 fig trees, 9 different varieties, so I vary this recipe depending on what I have. I love to make an all-white chutney when I can versus one that has white, brown, and black figs. The secret is finding fresh figs whenever you can.

3 Tbsp. minced shallots
¼ cup olive oil
1 ½ lbs. fresh figs
¼ cup mustard seed
¼ cup sugar
½ cup balsamic vinegar
2 Tbsp. whole grain mustard
Freshly ground black pepper to taste

Stem figs and cut in half. Place figs in a food processor and pulse until desired texture is achieved (more or less chunky depending on taste).

Sauté shallots in olive oil over medium high heat in heavy bottomed pan.

Add remaining ingredients, reduce heat and simmer, stirring to avoid sticking, until figs are softened and the mixture has thickened to the consistency of fruit preserves.

Store in appropriate freezer-proof containers or using appropriate canning techniques in glass jars. Appropriately prepared glass jars can be saved at room temperature, plastic freezer containers must be stored in freezer.