

Red Wine Figs

Ingredients:

- 2 round packages Dried Kalamata Figs
- 1 1/2 cups of red wine (recommend Zinfandel, Shiraz or Merlot)
- 1 cup water
- 1/2 cup of granulated sugar
- 2 Tablespoons of lemon juice (can also add lemon zest if desired)
- 2 teaspoons of cinnamon
- 1 cinnamon stick
- 2 teaspoon ground cloves

Preparation:

Combine all ingredients, except Figs, and bring to a boil. Once the wine mixture is boiling, turn heat down to a simmer and add the figs. Simmer for 25 minutes - until they are tender. Remove figs and let them cool. Boil wine sauce until the liquid has been reduced by half. Pour sauce over figs and keep in an air-tight container.