



## **FRESH CALIFORNIA FIG AND MUSTARD RELISH**

Created for the California Fig Advisory Board

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Restaurant RDG + Bar Annie

### **INGREDIENTS**

4	tablespoon	Extra virgin olive oil
4	cloves	Garlic, minced
2	tablespoon	Italian parsley, minced
6	each	Fresh California figs, large, finely minced or smashed
2	tablespoon	Dijon mustard
1	tablespoon	Red wine vinegar
¼	teaspoon	Salt
	pinch	Red pepper flakes
	pinch	Black pepper

### **PROCEDURE**

In a skillet, heat the olive oil over medium-high heat. Add the minced garlic and sauté until just cooked. Add the minced parsley and lightly cook.

Transfer the garlic olive oil mixture to a bowl. Add the remaining ingredients and stir to fully incorporate into a smooth relish.

*Serve with grilled or roasted poultry or meats.*

Serves 4.