



California Fig & Cider Sauce

By Chef Robert Del Grande

Restaurant RDG + Bar Annie, Houston, Texas

(for Roasted Chicken or Holiday Turkey)

INGREDIENTS

2	ounces	dried mission figs: approximately 4 to 6 figs
2	tablespoons	shallot (or onion)
2	each	garlic cloves
1	tablespoon	ginger
2	tablespoons	butter
¼	cup	cider vinegar
1	cup	heavy cream
¼	teaspoon	freshly ground black pepper
¼	teaspoon	salt
1	tablespoon	chopped cilantro or substitute tarragon, Italian parsley, rosemary

Note: a pinch of red chile flakes can be added

PROCEDURE

Remove the stems from the figs and discard. Finely chop the figs

Mince the shallot, garlic cloves and ginger.

In a sauce pan, heat the butter until melted. Add the figs, shallots, garlic and ginger. Sauté until the shallot and garlic are lightly cooked.

Add the cider vinegar. Bring the liquid to a boil. Reduce the liquid until by approximately half.

Lower the heat and add the cream and the salt and pepper. Stir to combine. Bring to a simmer then remove from the heat until ready to serve. Just before serving, warm the sauce and add the chopped cilantro.

Serves 4