

Fig Coulis

12 figs
2 Tbsp. olive oil
1 Tbsp. balsamic vinegar
Sea salt
Freshly ground black pepper

Trim and discard the stems from the figs. Chop the coarsely and put them, along with the oil and vinegar in a blender or food processor. Whirl into a smooth puree. Add salt and pepper to taste now if using raw, or after warmed up if using as a warm sauce. Serve it raw, as a dip or spread, or gently heat it over low heat and serve with roasted pork, chicken, or turkey