

Fig-Ruby Port Preserves

1 pound chopped fresh figs
1 1/2 cups sugar
seeds from 1/2 vanilla bean
a pinch of salt
1 tablespoon lemon juice
1 tablespoon ruby port
a pinch of pepper

Bring figs, sugar, the vanilla bean seeds, and a pinch of salt to a boil in a saucepan over medium heat and stir until the sugar melts. Continue cooking, stirring occasionally, until a drop of the mixture sets on a chilled plate, about 20 minutes. Remove from the heat. Stir in 1 tablespoon each lemon juice and ruby port, and a pinch of pepper. Fill sterilized jars, leaving a 1/2-inch headspace, then seal and process for 15 minutes.