

## Fresh Fig Chutney

2 1/2 cups red wine vinegar  
1/2 pound light brown sugar  
1 onion, chopped  
1/4 cup chopped fresh ginger  
1 1/2 teaspoons yellow mustard seeds  
1/4 lemon, zested  
1/2 cinnamon stick  
1 3/4 teaspoons salt  
1/4 teaspoon ground allspice  
1/8 teaspoon ground cloves  
1 1/4 pounds firm, slightly underripe fresh figs, rinsed, stems removed and halved

In a large saucepan combine the vinegar, sugar, onion, ginger, mustard seeds, lemon zest, cinnamon stick, salt, allspice, and cloves and bring to a boil. Reduce the heat to a simmer and cook until mixture is thickened and reduced by 2/3, forming a thick syrup. Add the figs and cook gently until the figs are very soft and beginning to fall apart and most of the liquid they've given off has evaporated, about 30 minutes.

Transfer the chutney to a non-reactive container and allow to come to room temperature before serving. The chutney may be made up to 3 weeks in advance and stored in the refrigerator in an airtight container. (Alternately, hot chutney may be ladled into hot sterilized canning jars and processed in a hot-water bath according to manufacturer's directions.)