



Fig Relish



Ingredients

- 250g soft dried figs, roughly chopped
- 100g sultanas
- 2 large shallots, roughly sliced
- 2 small eating apples, peeled, cored and roughly diced
- 200g light brown muscovado sugar
- 250ml cider vinegar
- 2 tsp finely grated orange zest
- 1 cinnamon stick
- Salt and black pepper to taste

Method

Put all the ingredients into a large saucepan. Place over a low heat and stir frequently to dissolve the sugar. Bring to the boil then reduce to a simmer and continue to cook gently for about 25-30 minutes. Stir frequently (being sure not to let the mixture burn), until thickened and glossy with a jam-like consistency.

Remove the cinnamon stick, then season the relish with salt and pepper. Leave to cool before packing into new, sterilised jars.

***TIP:** The fig relish can be stored in new, sterilised jars for up to 3 weeks. Once opened, store in the fridge and eat within 1 week.*