

## Fig and Port Chutney

<http://unihomemaker.com/2012/08/16/fig-and-port-chutney/>

### *Ingredients:*

- 1/2 teaspoon of olive oil
- 1 small onion, chopped
- 1 pound of fresh figs, chopped (I used black figs but you can use any figs that look good at the store)
- a few sprigs of fresh thyme, stripped and chopped
- 1 small dried bay leaf
- 1 small cinnamon stick
- 1/4 cup of dark muscovado sugar
- 1/4 teaspoon of dried sage
- 1/2 meyer lemon, zested
- 2/3 cup of port

### *Preparation:*

In a medium sauce pan over medium heat, add olive oil and onion. Cook until translucent.

Add figs, thyme, bay leaf, cinnamon stick, sugar, dried sage, lemon zest, port and let it come to a gentle bubble. Simmer for 20-30 minutes.

Discard cinnamon stick and bay leaf.

Transfer to a sterilized jar and let it cool. Cover and store in the fridge.