

Pickled Figs



Ingredients

- 1 cup granulated sugar
- 1½ cups red wine vinegar
- ½ cup balsamic vinegar
- 1 stick cinnamon (3 inches)
- 6 cardamom pods, slightly crushed
- 2 whole star anise
- 6 quarter-size slices peeled fresh ginger
- 4 lemon slices, seeds removed
- 6 whole black peppercorns
- 12 fresh firm-ripe figs, such as Black Mission

Info

- **Prep:** -
- **Cook:** -
- **Serves:** 3 cups
- [Source](#)

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Rate



Directions

1. In a medium nonreactive pot, combine the sugar, vinegars, cinnamon, cardamom, star anise, ginger, lemon, and peppercorns. Simmer, uncovered, for 10 minutes. Add the figs, cover, and continue simmering for 3 minutes. Remove from the heat and let the figs cool in the syrup. The

figs can be prepared up to this point and stored in their syrup in the refrigerator in an airtight container for up to 2 weeks. Using a slotted spoon, carefully remove the figs, reserving the poaching syrup for another use.

[pickled](#), [red wine vinegar](#), [balsamic vinegar](#), [cinnamon](#), [cardamom](#), [star anise](#), [ginger](#), [lemon](#), [figs](#)

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