



## A TASTEFUL PLACE AT THE DALLAS ARBORETUM

### Fig Spanish Sausage Spread

#### Ingredients

- 2 Tbsp oil
- 8 oz Spanish chorizo, diced
- 2 shallots, minced
- 2 cloves garlic, minced
- 16 oz ripe figs, roughly chopped
- ½ cup sherry
- ¼ cup red wine vinegar
- ½ cup brown sugar
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#### Directions

In a saucepan, heat oil and sauté the chorizo, shallots, and garlic over medium high heat for about five minutes, stirring occasionally. Add in the figs, sherry red wine vinegar, and brown sugar. Lower heat to medium and let simmer until the sherry has reduced slightly, about another 5 to 8 minutes. Remove from heat.

If you like chunky spread, leave as is and allow to cool. Place in a container and refrigerate until ready to use. If you want a smoother spread, use a submersion blender to break down the chorizo and figs prior to refrigeration.

\*Try this spread as a sweet and savory topping over your favorite burger or add to your next charcuterie tray.

\* Contains Sherry