

## Fig Spread

### Ingredients

- 1 lb figs, roughly chopped
- 1 orange, zested and juiced
- 1 lemon, zested and juiced
- ¾ cup sugar
- ¼ cup sherry wine

### Directions

Place the figs and sherry in a small sauce pot over medium heat. Cook for about 10 minutes. Stir in the sugar and citrus zest and juices. Cook for about 30 minutes or until the liquid reduces and thickens. It would be handy to have a candy thermometer. When the temperature of the fig mixture reaches 220F, remove from heat. The fig spread will continue to thicken as it cools. Cool completely and place in an airtight container. Refrigerate overnight or until ready to use.

## Fig Bars

### Ingredients

- 1 store bought pie dough disk
- 1 recipe fig spread
- ¼ cup flour
- ¼ cup brown sugar
- ¼ cup oats
- ¼ cup cold butter

### Directions

Preheat your oven to 350F. Grease a 9-inch square baking pan. On a lightly floured surface, roll the dough out just enough to fit inside the baking pan. Poke the pie crust several times with a fork. Bake for 10 minutes. Spread the fig spread evenly over the crust. Set aside.

Whisk together the flour, brown sugar, and oats. Using a pastry cutter or a fork, cut the butter into the flour mixture until crumbly. Sprinkle the mixture evenly over the fig spread. Bake for another 10 minutes or until topping is just browned. Cool completely then cut into squares.

## Fig Ice Cream

### Ingredients

- 2 cups heavy cream
- 1 ½ c fresh figs, roughly chopped
- 1-14 oz sweetened condensed milk
- ½ cup sweet sherry
- ¼ cup sugar
- ¼ cup brown sugar
- ½ cup Marcona Almonds, roughly chopped (optional)

### Directions

Place the figs and sherry in a sauce pot over medium heat. Cook for 10 minutes. Stir in both sugars to dissolve. Set aside to cool completely. Pour into a blender, blending until just slightly chunky.

Beat the heavy cream until ribbons begin to form. Pour in the sweetened condensed milk, fig mixture, and almonds. Stir until combined. Pour into a freezer safe container and freeze for at least 4 hours to overnight.