

## Fig Mustard

This mustard would be great on a cheese plate or a turkey sandwich. In France figs and fig mustard is often served with foie gras, and in Germany it is served with a *Weißwurst* (veal sausage). This is not a sweet mustard but it is full of flavor with the taste of the figs and a hint of vinegar.

### Ingredients:

1 pound ( 400 g) fresh figs  
1 cup (200ml) ruby port wine  
1 3-inch cinnamon stick  
3 Tbs apple cider vinegar  
3/4 cup (150g) whole grain dijon mustard  
salt to taste

### Directions:

Wash the figs, remove the stems, and cut them into pieces removing some of the thick skin .

In a heavy pot bring the figs, the port and the cinnamon stick to a boil. Continue to simmer the mixture at low heat for about 20 minutes or until the figs are soft and broken apart, stirring occasionally. Add the vinegar and season with salt bringing the mixture back to a low simmer. Add the mustard and mix with an immersion stick or in a blender until you have a consistent texture. The seeds of the mustard should remain whole.

Put the fig mustard into 2 sterilized pint containers with a lid and keep them in the fridge. This makes about 2 cups of mustard.

*Guten Appetit*

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