

## Cranberry Fig and Rosemary Chutney

### Ingredients

18 dried black mission figs, quartered  
1/2 cup port wine  
12 ounces cranberries, fresh or frozen (1 bag)  
1/2 cup granulated sugar  
1 tablespoon finely grated ginger  
Juice and zest from 1/2 orange  
1/2 teaspoon freshly ground black pepper  
1/4 teaspoon salt  
1 (2-inch) rosemary sprig

### Directions

Place the figs in a small bowl. Pour the port over the figs. Set aside for 30 minutes. When the figs are ready, place the cranberries and sugar in a heavy medium saucepan. Heat over medium heat until sugar dissolves. Add figs and port, ginger, orange juice and zest, salt, pepper and rosemary sprig. Bring to a boil, then reduce heat to medium-low. Simmer, uncovered, until cranberries burst and chutney has thickened, stirring occasionally, about 20 minutes.

Remove from heat and cool completely. Discard rosemary sprig.