

FRESH FIG AND GOLDEN TOMATO CHUTNEY



Fig and Tomato Chutney



Sweet figs teamed with the savory sweet essence of fresh golden cherry tomatoes, accompanied by round notes of caramel from raw Agave nectar, a boost of cardamom, and ginger, a pinch of sea salt for good measure, polished by [Grappa](#) infused drunken currents; Fig and Golden Tomato Chutney, the consummation of all that is good and right with the world. I love canning season!

Each year, I attempt to discover the pinnacle of flavors designing new recipes using fresh figs. This years crop of figs was rich flavored, plump and perfect. Golden tomatoes were also in rare form, and so became the counter balance to the sublime, sweet flavor of the fresh Kalamata, Totato figs. This recipe is truly a gem!



At Home with Rebecka

Fresh Golden Tomato



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Kalamata Figs & Golden Cherry Tomato



Fresh Fig and Golden Tomato Chutney

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Yields 4

The perfect accompaniment to roasted lamb, pork or served with a creamy goat or cows milk cheese

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Prep Time

20 min

Cook Time

45 min

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Ingredients

1. 6 cups quartered fresh figs, Kalamata, Totato or Mission
2. 4 cups Golden Cherry Tomatoes
3. 1 cup dried currants
4. 1 cup Grappa
5. 1 11.75 ounce bottle Agave Nectar
6. 1 teaspoon ground cardamom
7. 1 teaspoon ground ginger
8. 1/8 teaspoon allspice
9. 1/8 teaspoon sea salt

Instructions

1. In a medium bowl, soak dried currants in 1 cup Grappa (vodka, Brizillaina Chacaha, Brandy)
2. Gently rinse figs in cold water, cut in quarters, cut tomatoes in half, combine in a large stock pot
3. Heat stock pot to medium high, stir in bottle of Agave Nectar, fill empty bottle with water and swish to get residue from sides of the bottle, add to stock pot
4. stir to combine, add spices, and currants with remaining soaking liquid
5. Cook for 20 minutes or until thick
6. Pour hot chutney into prepared sterilized jars, seal with rims and lids, process in a hot water bath for 15 minutes

By Rebecka Evans

At Home with Rebecka <http://athomewithrebecka.com/>



Figs



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See [Sterilization and Jar Preparation](#) for detailed canning instruction.

You might also like: [The Anatomy of Jam](#)



This recipe is being shared with The Spicy Foodie Your Best Recipe Roundup

