

## Fig and Onion Spread

Savannah · 28/09/2024

**Prep Time**

45 mins

**Difficult**

Medium

**Servings**

24

**Description**

This is delicious spread on crackers or a sliced baguette with a smear of blue cheese It can also be used as a topping for a wheel of warm brie Its important to use a good quality aged balsamic vinegar in this recipe

**Ingredients**

- - ¼ cup olive oil - 1 large red onion
- chopped - 2 cups chopped fresh Black Mission figs - ¼ cup aged balsamic vinegar - 2 tablespoons white sugar
- or to taste

**Instructions**

1. Heat olive oil in a saucepan over medium heat; stir onion in the hot oil. Reduce heat to medium-low
2. cover saucepan
3. and cook
4. stirring occasionally
5. until onion is softened and caramel-colored
6. 20 to 25 minutes. Stir figs into onion; cook and stir until figs begin to lose their shape and have softened into onion
7. 10 to 15 minutes. Pour balsamic vinegar into fig-onion mixture; cook until all the liquid has evaporated
8. 5 to 10 minutes. Stir sugar
9. 1 tablespoon at a time
10. into fig-onion mixture until desired sweetness is reached. Serve warm or chilled.