

WINTER RECIPES

Fig and Thyme Jam

Total 20 minutes; makes 1.5 cups - Chef Ashley Christensen

Ingredients

1/2 cup sorghum syrup or honey
1 tsp finely grated orange zest
2 sprigs thyme
pinch of sea salt
1 lb. fresh figs, stemmed, quartered



Directions

Place sorghum syrup in a medium saucepan. Bring to a simmer over medium heat. add orange zest, thyme sprigs, and pinch of salt. Simmer sorghum mixture for 1 minute. Add figs. Continue to simmer, gently stirring occasionally, until figs are soft but still hold their shape, 5-10 minutes, depending on firmness of figs. Let jam cool. Transfer to a jar. Cover and chill. (Jam can be made 2 weeks ahead) Serve with cheese and thinly sliced country ham or prosciutto as a sweet and salty starter.

Traditional Mulling Spice Recipe

Makes 1-1/2 cups of mulling spice.

Ingredients

6 cinnamon sticks
1 small whole nutmeg
1/2 c. whole cloves
1/2 c. whole allspice
Grated peel of one whole orange (or you can add dried orange peel to blend)



Directions

Place whole cinnamon sticks and nutmeg in a large Ziploc bag. Use a hammer to crush the spices into rough chips. Combine the chips with cloves and allspice; store in an airtight container.

To make Apple Cider:

Add 3 Tbsp. of the spice mixture (in a muslin bag) to 6 c. apple juice or cider; add peel of one fresh orange.

Simmer slowly over medium heat for 5 to 10 minutes; strain liquid; serve hot cider in mugs.

