

## ***Figs with Port, Yogurt, & Orange Rind***

*I've tried this recipe with different figs, including small and large varieties of purple figs, and small green figs. My favorite are small purple figs as they tend to have the most flavor.*

*As I've been testing this recipe here in Portugal, Port wine has seemed like a good ingredient to go with figs. I prefer Tawny Port, which is more complex and nuttier, although you could use Ruby Port which is more fruity and sweeter. Simmering Port wine creates a luscious syrup, and with cooking, it becomes essentially alcohol-free.*

**Prep Time:** 15-20 minutes

**Serves:** Four to Six

### **Ingredients:**

1 cup Port wine

2 tablespoons lemon juice

1 teaspoon ground cinnamon

1/8 teaspoon sea salt

16 figs, sliced vertically into six thin slices

1 cup organic, plain yogurt (divided into four portions)

3 tablespoons chopped walnuts, toasted (or you could use sliced almonds or chopped filberts)

1-2 tablespoons freshly grated organic orange rind

### **Directions:**

In a saucepan, combine port wine, vinegar, cinnamon and salt, bring to a gentle boil, then simmer for 4 minutes uncovered. Add sliced figs, cover, and Simmer on low, stirring occasionally, until figs have softened, and sauce has thickened, about 4-6 minutes.

Meanwhile, in a small sauté pan over medium-low heat, toast nuts until warmed and remove from the pan; don't heat until browned.

Spoon yogurt into small bowls. Pour fig sauce over yogurt, and sprinkle toasted nuts on top. Lastly, grate orange rind as a garnish over the bowls, and serve warm.

Enjoy!

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