



Sweet Fig Vinaigrette

Featured in *Gourmet* magazine, "A Sampling of the South"

Ingredients:

6 large garlic cloves, left unpeeled
1/3 cup plus 1 tsp. olive oil (separate)
1/3 cup drained whole Celeste Fig*
preserves, reserving 1 tbsp. syrup
2 tbsp. white balsamic vinegar
2 tbsp. chopped scallion

1 tsp. chopped fresh flat-leaf parsley
1/2 tsp. salt
1/2 tsp. black pepper
**If Celeste Fig preserves are unavailable, substitute other fig preserves and omit the syrup*

Instructions:

Preheat oven to 350 degrees. Put garlic cloves on a sheet of foil and drizzle with 1 tsp. oil. Wrap garlic tightly in foil and roast until very soft (about 1 hour). Unwrap carefully and cool. Squeeze garlic from cloves into a food processor.

Discard stems from figs. Cut 2 figs into 1/4-inch pieces and set aside. Add remaining whole figs, syrup and balsamic vinegar to the garlic in the food processor, pulse until smooth. With motor running, slowly add remainder 1/3 cup of oil then turn off food processor. Add scallion, parsley, salt, pepper and pulse to combine. Transfer to a bowl and serve with fig pieces (dressing will be thick). Chill until use, serve at room temperature. Makes about 3/4 cup of dressing.

