

# Fig Chutney

This sweet Fresh Fig Chutney with raisins and apples is the perfect accompaniment for white meat, cheese platters and charcuterie boards. Seasoned with warming spices like nutmeg, cloves and ginger, it also makes for a wonderful DIY Christmas gift idea for your foodie friends.

**Course** Appetizer, Condiment  
**Cuisine** American, Middle Eastern  
**Keyword** appetizer, chutney, easy, figs, gift, preserved, raisins, spices

**Prep Time** 20 minutes  
**Cook Time** 1 hour 15 minutes  
**Total Time** 1 hour 35 minutes

**Servings** 24 tbsp - 1.5 cup - one 9 oz jar  
**Calories** 30 kcal



★★★★★  
5 from 3 votes

## Ingredients

- 1/2 cup brown sugar unpacked
- 1/2 cup apple cider vinegar
- 2 cups figs fresh or frozen, stems removed and quartered
- 1/3 cup apple diced
- 1/2 cup white onion chopped
- 1/3 cup raisins
- 1/3 tsp salt
- 1/2 tsp ground ginger
- 1/4 tsp ground clove
- 1/4 tsp ground nutmeg

## Instructions

1. Soak raisins in a bowl of hot water for 10 minutes.
2. In a saucepan, melt sugar with vinegar. Add the figs, apple, onion, raisins, salt and spices (ginger, clove and nutmeg).
3. Bring to a boil, then reduce to low heat and cook for about an hour, stirring frequently.
4. Put the chutney into a jar and store it in a dry place.

## Recipe Notes

*Recipe adapted from french Elle à Table magazine.*