



# Marinated Figs

**Chef Tim Hill**  
**CENTER Banquet Kitchen**

4        lbs        Figs, dried or fresh\*

Combine ingredients below and marinade overnight:

1	qt	Red Wine
1	qt	Red Wine Vinegar
1	cup	Sugar
2	ea	Cinnamon Sticks
1	tsp	Cloves, whole
6	ea	Star Anise (or 1 T Anise Seed)

Makes 2 quarts

\* When using fresh figs, add more sugar if figs are not fully ripe.

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