



Fig Vinaigrette Salad Dressing

a recipe from Georgia School Nutrition Program

MAKES: 1 ½ Cups

PREP TIME: 5 minutes

CATEGORY: Condiments

Ingredients:

- 2 Tbsp Olive Oil
- 8 Figs
- ½ Cup Olive oil
- 3Tbsp Vinegar, balsamic or apple cider
- 2 tsp Mustard, course ground or Dijon
- ½ Onion, thinly diced
- ½ Tbsp Basil, dried
- ½ Tbsp Oregano, dried
- ¼ tsp Garlic powder
- ½ tsp Salt
- ½ tsp Pepper

Steps:

1. Quarter fresh figs and add them to saucepan with 2 tablespoons of olive oil and 2 tablespoons of water. Sautee over medium heat until softened.
2. Remove fig mixture from heat and let cool.
3. Combine melted figs with remaining ingredients in a jar with a tight-fitting lid
4. Shake until well blended.

Note: Fig jam can be substituted for steps 1 & 2 when fresh figs are not available.