



Recipes

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Fig & Date Chutney

Serves 1

Ingredients:

2 Tbsp. Unsalted Butter
12 oz. Anjou Pears , diced ¼"
2 Tbsp. Sweet Onions , diced ¼"
1 Tbsp. Ginger , minced
.5 cup Light Brown Sugar
.25 tsp. Cinnamon
.25 tsp. Allspice
.25 tsp. Salt
3 oz. Orange Juice
10 oz. Dried Golden Figs , cut into quarters
6 oz. Pitted Dates , cut into thirds
2 Tbsp. Fresh Mint , chopped
1 Tbsp. Fresh Parsley , chopped
2 Oranges , segmented

Directions:

1. Place butter in saucepan over medium heat.
2. Add pears and onions. Sauté 1-2 minutes.
3. Add ginger, sugar and spices. Sauté 1-2 minutes, Add orange juice, figs and dates.
4. Bring to a simmer and let mixture reduce by 75 percent. Add in mint, parsley and orange segments.
5. Remove from heat and let cool.
6. Label, date and refrigerate.