

Fig Balsamic Vinegar

50 Gift Ideas
www.foodNetwork.com

Yield: 3/4 cup

1 1/4 cups balsamic vinegar
6 sprigs thyme
1/2 cup chopped dried figs
1 teaspoon black
peppercorns

In a saucepan, bring the balsamic vinegar, thyme, dried figs and peppercorns to a simmer.

Cook until the liquid is syrupy, 10 minutes.

Let cool. Strain.

Refrigerate for up to two weeks.

Per Serving (excluding unknown items): 133 Calories; 2g Fat (9.7% calories from fat); 3g Protein; 40g Carbohydrate; 11g Dietary Fiber; 0mg Cholesterol; 20mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1 1/2 Fruit; 1/2 Fat.