

# *Eat Your Heart Out Edibles* ♥

Personal Chef Service and Made-to-Order Bakery

*"Eat Hearty Without the Headache!"*



## *Chef Angela's Figgy Gravy*

### **INGREDIENTS:**

- 1 Tbs. Extra Virgin Olive Oil\*\*
- 1 medium shallot, minced
- 2 cups apple cider
- 1 cup chicken stock (can sub vegetable stock for vegetarian option)
- 1 bay leaf
- 1/2 lb. (8 oz.) dried mission figlets
- 1/2 tsp. ground cloves
- 1/4 tsp. ground cinnamon
- Pinch of nutmeg
- 1 tsp. orange zest

\*\* For an oil-free version omit the EVOO and "water-sauté" the shallots



### **DIRECTIONS:**

- ♥ In a medium saucepan, over med-high heat, heat oil and sauté shallot for about 5 minutes, or until softened.
- ♥ Add remaining ingredients. Bring to a boil, and then low the heat and simmer, uncovered for about 35-40 minutes, until figs are soft and mixture has reduced by about half.
- ♥ If so desired, do as I do, and use an immersion hand blender to pulse the mixture a few times, until slightly pureed and thickened.

Compliments of Eat Your Heart Out Edibles

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