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# falling for FIGS

CRANBERRIES AND APPLES ARE SO LAST WINTER. LIVEN UP YOUR WINTER MENU WITH ALL THINGS FIG. THEIR SWEET, SYRUPY CENTER WILL LEAVE YOU QUESTIONING WHY YOU'VE NEVER COOKED WITH THEM BEFORE.

## Sage & Fig Cocktail

Total Time: 15 mins  
Servings: 1 drink

### SAGE + HONEY SIMPLE SYRUP

3-4 sage sprigs  
1 cup water  
2 Tbsp. honey  
1 cup white sugar

combine sage sprigs, water, honey, and sugar over medium heat and bring to a boil.  
2. Reduce heat and simmer until sugar dissolves.  
3. Turn off heat and allow sage to steep for as long as possible.

### COCKTAIL

2 figs, halved  
1 oz. simple syrup  
2 oz. white rum  
1 oz. orange liquor  
3/4 ounce lemon juice  
Club soda, chilled

### COCKTAIL

1. Muddle figs with simple syrup in a cocktail shaker until mostly broken down.  
2. Add white rum, orange liqueur, lemon juice, and ice to shaker.  
3. Shake vigorously for 15-30 seconds.  
4. Strain into an ice-filled glass and top with club soda.

### SIMPLE SYRUP

1. In a saucepan

## Fig Jam

Total Time: 45 mins  
Yield: 1 1/2 Pints

2 lbs figs  
1 1/2 cups sugar  
1/4 cup lemon juice, freshly squeezed  
1/2 cup water

1. Remove stems and cut figs into halves.  
2. In a medium saucepan, combine figs and sugar. Stir occasionally over medium heat for about 15 minutes, until sugar is mostly dissolved.  
3. Add lemon juice and water. Bring to a boil, stirring until sugar is completely dissolved. Cover and let simmer for 20 minutes, or until the fruit is soft and liquid thickens.  
4. Spoon into jars leaving space at the top. Let cool to room temperature before refrigerating.