

Vanilla Balsamic Fig Jam

Ingredients

- 1/2 lb. fresh figs, stemmed and quartered
- 1/4 cup honey
- 1 cinnamon stick
- 1 Tablespoon Vanilla Bean Paste
- 1 Tablespoon aged Balsamic vinegar
- pinch of salt

Preparation

1. In a small pot over medium-low heat, bring the honey to a simmer.
2. Add the remaining ingredients and let simmer for 15-20 minutes (stirring occasionally), or until figs have considerably broken down and liquid has reduced a bit.
3. Remove the cinnamon stick and let cool completely before serving.
4. Jam will thicken upon cooling and makes approximately 3/4 cup.

Original recipe by [La Dolce Pita](#)