

## Figs & Sausages

Very flavorful. Could be a main dish.

*Another specialty from the Weathers. They are creative in their arrangement of the ingredients. Use your imagination.*

Quantity	Ingredients	Preparation Notes
1 lb	Fresh Brown Turkey Figs	• Boil the vinegar, sugar and spices about 10 minutes.
2	Whole Cinnamon Sticks	• Add the whole figs and simmer for 20 - 25 minutes.
7 or 8	Whole Cloves	• Refrigerate overnight.
pinch	Allspice	• When ready to serve, discard the cinnamon sticks and cloves.
1 slice	Lemon	• Heat sauce separately from the figs
1 Cup	Red Wine Vinegar	• In the meantime, sauté the sausages in the olive oil until brown on all sides.
1 lb	Mild Italian Sausage	• Add the wine and simmer for about 15 to 20 minutes.
1/2 Cup	White Wine	• Place the sausages on a plate with the cooked orzo. Arrange the figs around the sausages. Pour sauce over all.
3 Tblsp	Olive Oil	
	Cooked Orzo	