

## in your kitchen ...

### MOSTARDA D'UVA

mostarda d' uva is a great condimento for a cheese plate.  
make your gifts now or for this holiday season!  
it is also perfect over pork, lamb, chicken, or duck!

2 cups red wine

2 cups sugar

1 cup dried figs, roughly chopped

3/4# red seedless grapes, picked from the stem

2 apples, peeled and roughly chopped

2 pears, peeled and roughly chopped

1/2 teaspoon ground cinnamon

1/2 teaspoon mustard seeds

1/4 teaspoon ground clove

a pinch red chili flakes

kosher salt to taste

In a medium saucepan on medium-high heat, combine the red wine, sugar, figs, grapes, apples, and spices. Bring to a simmer for about 1/2 hour, until all the fruit is soft. Puree with an immersion blender.