

ENTERTAINING WITH SUN-MAID AND ORCHARD CHOICE CALIFORNIA FIGS

Recipes by Cook's Country from
America's Test Kitchen and Valley Fig Growers



Cook's Country



DISCOVER PREMIUM DRIED FIGS FROM VALLEY FIG GROWERS

At *Cook's Country from America's Test Kitchen*, discoveries are at the heart of our mission to inspire confidence, community and creativity in the kitchen. From cooking tips to secret ingredients that make your dishes shine, we love them all. That's why we're excited to share these recipes featuring Orchard Choice® and Sun-Maid® California Dried Figs from our kitchen to yours.

Orchard Choice® and Sun-Maid® California Dried Figs from Valley Fig Growers suit any occasion, from a quick weekday meal to a weekend baking project. Valley Fig Growers and *Cook's Country from America's Test Kitchen* partnered to bring you recipes that allow the subtle sweetness of California Dried Figs to shine through. We know this new collection of recipes will inspire your next dinner party and encourage you to discover the joys of California Dried Figs. The recipes include Devils on Horseback, Farro Salad with Radicchio, Figs, and Hazelnuts, Goat Cheese Log with Figs and Hazelnut-Nigella Dukkah, Seeded Pumpkin Fig Crackers, Fig-Pomegranate Jam, and Focaccia with Black Olives, Figs and Thyme.

As you discover how versatile California Dried Figs are in these recipes, we hope you take inspiration for future dishes you make. As always, you can count on California Dried Figs to take recipes from ordinary to extraordinary. Look for Orchard Choice® and Sun-Maid® California Dried Figs at your favorite grocery store or [buy figs online](#). Find more delicious [dried fig recipes](#) from *Cook's Country from America's Test Kitchen* cook, bake, or share with friends and family at [ValleyFig.com](#).

Join the fig lovers community with Valley Fig Growers online: Save cooking with dried fig ideas [pinterest.com/valleyfig](#). Find fresh ideas for dinner tonight or your what to bake next at [Instagram.com/valleyfig](#) and join the conversation on [facebook.com/valleyfig](#).

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ORCHARD CHOICE AND SUN-MAID FIGS
ARE MORE THAN JUST A TASTY FRUIT.
FIGS ARE:

- Gluten-free
- High in fiber
- Cholesterol-free
- Sodium-free
- Non-GMO
- Vegetarian
- Nut & allergen-free
- Kosher

Devils on Horseback

WHY THIS RECIPE WORKS: This retro appetizer gives an intense performance at cocktail hour: smoky, crispy bacon wrapped around sweet figs, filled with tangy blue cheese and spiked with black pepper. To avoid a sticky mess when portioning blue cheese, we froze it to make it easier to crumble and then split the figs open with a paring knife and stuffed the crumbles inside. The figs natural stickiness sealed them back up nicely. We wrapped just half a slice of bacon around each fig to avoid a lot of overlap (and residual gumminess) and placed the devils seam side down on a wire rack set in a rimmed baking sheet to cook. The bacon slices sealed around the figs, eliminating the extra step of skewering them shut. With the rack in play, the figs shed grease and crisped all around.

MAKES 32

- 4 ounces blue cheese**
- 32 Orchard Choice or Sun-Maid California Figs, stemmed**
- 16 slices bacon**
- 2 teaspoons black peppercorns, coarsely ground**
- ½ cup water**

1. Adjust oven rack to middle position and heat oven to 400 degrees. Set wire rack in aluminum foil-lined rimmed baking sheet. Add ½ cup water to tray. Freeze blue cheese until firm, about 20 minutes.

2. Cut through 1 long side of each fig and open like a book. Crumble blue cheese and divide evenly among figs. Close figs around blue cheese and squeeze lightly to seal (figs should be full but not overflowing).

3. Lay bacon slices on cutting board and halve each slice crosswise. Working with 1 fig at a time, place blue cheese-filled fig on end of 1 halved bacon slice and roll to enclose fig. Place wrapped figs seam side down on prepared rack. Sprinkle each bundle evenly with pepper.

4. Bake until bacon is browned, 27 to 30 minutes, rotating sheet halfway through baking. Let cool for 10 minutes. Serve with toothpicks.



PHOTO CREDIT: Kevin White

VALLEY FIG GROWERS FACTS

Figs are harvested according to nature's clock, fully ripened and partially dried on the tree.



 valleyfig.com

Farro Salad with Radicchio, Figs, and Hazelnuts

WHY THIS RECIPE WORKS: The earthy, nutty flavor and firm chew of whole grains make them an ideal choice for a hearty side dish. We found it easiest (and quickest) to cook the farro like pasta, simply simmering it in a pot of water until they were tender but still chewy. Combining the grains with radicchio and parsley and then tossing them with a bright vinaigrette yielded a salad that was equally delicious as a side or light main. Sweet dried figs were the perfect compliment to the salty cheese and bitter radicchio.

SERVES 4 TO 6

- 1 cup farro**
- ½ teaspoon table salt, plus salt for cooking farro**
- 3 tablespoons extra-virgin olive oil**
- 2 tablespoons red wine vinegar**
- 1 small shallot, minced**
- ½ teaspoon pepper**
- 1 cup chopped Chioggia radicchio (if unavailable arugula or watercress can be substituted)**
- 1 cup loosely packed fresh parsley leaves**
- ½ cup hazelnuts, toasted and chopped coarse, divided**
- 1 cup (6 ounces) Orchard Choice or Sun-Maid California Figs, stemmed and cut into ½-inch pieces**
- 1 ounce blue cheese, crumbled (¼ cup)**

1. Bring 2 quarts water to boil in large saucepan. Stir in farro and 2 teaspoons salt. Return to boil; reduce heat; and simmer until tender, 20 to 30 minutes. Drain well. Spread on rimmed baking sheet and let cool for at least 15 minutes (farro can be refrigerated in airtight container for up to 2 days).

2. Whisk oil, vinegar, shallot, pepper, and salt together in large bowl. Add farro, radicchio, parsley, half of hazelnuts, and figs to dressing and toss to combine. Season with salt and pepper to taste. Transfer to serving bowl and sprinkle with blue cheese and remaining hazelnuts. Serve.



PHOTO CREDIT: Kevin White

VALLEY FIG GROWERS FACTS

Infuse dried figs with fresh flavors: rehydrate them in lemon or orange juice, or for extra kick—try red wine or spirits like brandy or bourbon.



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Goat Cheese Log with Figs and Hazelnut-Nigella Dukkah

WHY THIS RECIPE WORKS: Besides being fun party food, cheese logs are a perfect way to show your pairing prowess. We start by combining tangy goat cheese with earthy sweet dried figs. We then coat the cheese in nutty, oniony hazelnut-nigella dukkah. Dukkah is an Egyptian spice blend featuring a robust and crunchy mix of toasted nuts, seeds, freshly ground spices, and sometimes legumes that's traditionally eaten on bread dipped in olive oil. The coating gives the log lively, interesting flavor that cuts through the richness of the cheese but also provides a textured contrast to the creaminess.

SERVES 8 TO 10.

CHEESE

- 6 ounces goat cheese**
- 6 ounces cream cheese**
- 1 small garlic clove, minced**
- ½ teaspoon pepper**
- 1 cup (6 ounces) Orchard Choice or Sun-Maid California Figs, stemmed and finely chopped**

DUKKAH

- 1 teaspoon fennel seeds, toasted**
- 1 teaspoon coriander seeds, toasted**
- 1½ tablespoons raw sunflower seeds**
- 1 tablespoon sesame seeds, toasted**
- 1½ teaspoons nigella seeds**
- 3 tablespoons hazelnuts, toasted, skinned, and chopped fine**
- 1½ teaspoons paprika**
- ½ teaspoon flake sea salt**
- 2 tablespoons extra-virgin olive oil**

1. FOR THE CHEESE: Process goat cheese, cream cheese, garlic, and pepper in food processor until smooth, about 1 minute, scraping down sides of bowl as needed. Transfer mixture to bowl and fold in figs until evenly combined.

2. Place 18 by 11-inch sheet of plastic wrap on counter with long side parallel to counter edge. Transfer cheese mixture to center of plastic and shape into log with long side parallel to counter edge (log should be about 9 inches long). Fold plastic over log and roll up. Pinch plastic at ends



PHOTO CREDIT: Kevin White

of log and roll on counter to form tight cylinder. Tuck ends of plastic underneath log and freeze until completely firm, 1½ to 2 hours.

3. FOR THE DUKKAH: Grind fennel seeds and coriander seeds in spice grinder until finely ground, about 30 seconds. Add sunflower seeds, sesame seeds, and nigella seeds and pulse until coarsely ground, about 4 pulses; transfer to small bowl. Stir in hazelnuts, paprika, and salt. (Dukkah can be refrigerated for up to 3 months.)

4. Unwrap cheese log and let sit until outside is slightly tacky to touch, about 10 minutes. Spread dukkah into even layer on large plate and roll cheese log in dukkah to evenly coat, pressing gently to adhere. (Coated cheese log can be wrapped tightly in plastic and refrigerated for up to 2 days.) Transfer to serving platter and let sit at room temperature until softened, about 1 hour. Drizzle with oil and serve.

Seeded Pumpkin Fig Crackers

WHY THIS RECIPE WORKS: These crackers take inspiration from biscotti, another crunchy delight made by forming dough into a loaf that is baked, then sliced into individual pieces and baked a second time. You'll season pumpkin puree with orange zest and baharat, a finely ground Middle Eastern and North African spice blend featuring ground red pepper, cardamom, cinnamon, and nutmeg. Freezing the loaves after the first bake ensures that you can slice the crackers thin enough for the second bake. And here's the best part: You only need to slice the number of crackers you want to serve at any given time.

SERVES 8 TO 10 (MAKES 50 CRACKERS)

- 1 cup (5 ounces) all-purpose flour
- 1 teaspoon baking powder
- ¼ teaspoon baking soda
- 1 cup canned unsweetened pumpkin puree
- 1 teaspoon baharat (recipe below, or you can substitute store-bought)
- ½ teaspoon table salt
- ¼ cup (13/4 ounces) sugar
- 2 tablespoons vegetable oil
- 2 large eggs
- 1 tablespoon grated orange zest
- 1 cup (6 ounces) Orchard Choice or Sun-Maid California Figs, stemmed and cut into ¼-inch pieces
- ⅓ cup sesame seeds
- ⅓ cup shelled pistachios, toasted and chopped
- 2 teaspoons coarse sea salt

BAHARAT (MAKES 3 TABLESPOONS)

- 1 tablespoon ground nutmeg
- 1 tablespoon paprika
- 1 teaspoon ground coriander
- 1 teaspoon ground cinnamon
- 1 teaspoon ground cumin

FOR BAHARAT

Combine nutmeg, paprika, coriander, cinnamon, and cumin in small bowl.

1. Adjust oven rack to middle position and heat oven to 350 degrees. Grease two 5½ by 3-inch loaf pans. Whisk flour, baking powder, and baking soda together in large bowl; set aside. Combine pumpkin puree, 1 teaspoon baharat (reserve



PHOTO CREDIT: Kevin White

remainder for another use), and table salt in 10-inch skillet. Cook over medium heat, stirring occasionally, until reduced to ¾ cup, 6 to 8 minutes; transfer to medium bowl. Stir in sugar and oil and let cool slightly, about 5 minutes.

2. Whisk eggs and orange zest into pumpkin mixture then fold into reserved flour mixture until combined (some small lumps of flour are OK). Fold in figs, sesame seeds, and pistachios. Scrape batter into prepared pans, smoothing tops with rubber spatula. Bake until skewer inserted in center comes out clean, 40 to 45 minutes, switching and rotating pans halfway through baking.

3. Let loaves cool in pans on wire rack for 20 minutes. Remove loaves from pans and let cool completely on rack, about 1½ hours. Transfer cooled loaves to zipper-lock bag and freeze until firm, about three hours. (Loaves can be frozen for up to one month before slicing.)

4. Heat oven to 300 degrees and line rimmed baking sheet with parchment paper. Using serrated knife, carefully slice each frozen loaf as thin as possible (about ¼-inch thick). Arrange slices in single layer on prepared sheet and sprinkle with sea salt. Bake until dark golden, 25 to 30 minutes, flipping crackers and rotating sheet halfway through baking. Transfer sheet to wire rack and let crackers cool completely, about 30 minutes. Serve. (Cooled crackers can be stored in airtight container for up to 3 days.)

Fig-Pomegranate Jam

WHY THIS RECIPE WORKS: To punch up the pomegranate flavor, we added pomegranate juice and pomegranate molasses. Sugar highlighted the sweetness of the figs and balanced the tartness from the pomegranate juice. Adding the pomegranate juice during the beginning of the cooking process slightly reduced the juice, which intensified its flavor in our jam, and adding a small amount after cooking added brightness to the jam. Lemon juice lent brightness and acidity, and a pinch of salt rounded out all of the flavors.

MAKES ABOUT 1-CUP

- 7 ounces Orchard Choice or Sun-Maid California Figs, stemmed**
- ½ cup sugar**
- ½ cup unsweetened 100 percent pomegranate juice**
- 1 ½ tablespoons fresh lemon juice**
- Pinch salt**
- 1 tablespoon pomegranate molasses**

BEFORE YOU BEGIN

This jam is a refrigerator jam and can last in your refrigerator for up to two months.

1. Place figs in medium bowl, cover with boiling water, and let stand until softened and plump, about 15 minutes. Drain figs well and transfer to food processor. Process until figs are finely minced, about 1 minute, scraping down sides of bowl necessary.

2. Bring fig puree, sugar, 7 tablespoons pomegranate juice, lemon juice and salt to boil in 10-inch skillet, stirring often, over medium-high heat. Reduce heat to medium-low and simmer, stirring frequently, until rubber spatula leaves trail that quickly fills in when dragged across bottom of skillet, 3 to 5 minutes. Remove from heat. Add remaining tablespoon pomegranate juice and pomegranate molasses. Stir to combine and transfer to container; cool to room temperature.



PHOTO CREDIT: Kevin White

VALLEY FIG GROWERS FACTS

Ounce for ounce, figs have more fiber than prunes and more potassium than bananas.



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Focaccia with Black Olives, Figs and Thyme

WHY THIS RECIPE WORKS: When developing our best focaccia recipe, we noticed that a couple of recipes from southern Italy added riced potato to the dough. We found that it produced a bread with moistness, a pleasantly soft texture, and a high rise, but the dough still needed more lift. We knew that sponges (relatively thin mixtures of yeast, water, and flour that are allowed to ferment briefly) are often used to lend flavor and create air holes in bread. So we tried a quick sponge with our working focaccia recipe. The fermentation of the sponge produced wonderfully large bubbles, and the result was a bread that rose very high and had a nice, light texture.

MAKES ONE 15½-BY-10½-INCH RECTANGLE

DOUGH

- 1 medium baking potato (about 9 ounces), peeled and quartered**
- 1½ teaspoons instant or rapid-rise yeast**
- 3½ cups (17 ½ ounces) unbleached all-purpose flour**
- 1 cup warm water (105 to 115 degrees)**
- 2 tablespoons extra-virgin olive oil, plus more to oil bowl and pan**
- 1¼ teaspoons table salt**

TOPPING

- 1 cup (6 ounces) Orchard Choice or Sun-Maid California Figs, stemmed and cut into 1/2-inch pieces**
- 2 tablespoons extra-virgin olive oil**
- 1 teaspoon fresh thyme**
- 24 large black olives, pitted**
- ¾ teaspoon coarse sea salt**

1. FOR THE DOUGH: Boil 1 quart water in small saucepan; add potato and simmer until tender, about 25 minutes. Drain potato well; cool until it can be handled comfortably and put through fine disk on ricer or grate through large holes on box grater. You will need 1 ⅓ cups lightly packed potato for this recipe.

2. Meanwhile, in food processor fitted with steel blade, mix or pulse yeast, ½ cup (2 ½ ounces) flour, and ½ cup warm water until combined. Let stand until bubbly, about 20 minutes. Add remaining dough ingredients, including reserved potato. Process until dough is smooth and elastic, about 40 seconds.



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3. Transfer dough to lightly oiled bowl, turn to coat with oil, and cover tightly with plastic wrap. Let rise in warm, draft-free area until dough is puffy and doubled in volume, about 1 hour.

4. With wet hands (to prevent sticking), press dough flat into generously oiled 15 ½-by-10 ½-inch jelly roll pan. Or, halve and flatten each piece of dough into 8-inch round on large (at least 18 inches long), generously oiled baking sheet. Cover dough with lightly greased or oil-sprayed plastic wrap; let rise in warm, draft-free area until dough is puffy and doubled in volume, 45 minutes to 1 hour.

5. FOR THE TOPPING: Meanwhile, place figs in medium bowl, cover with boiling water, and let stand until softened and plump, about 15 minutes. Drain figs. Adjust oven rack to lower-middle position and heat oven to 425 degrees. With two wet fingers, dimple risen dough at regular intervals.

6. Drizzle dough with oil and add one olive or fig to each oil-filled dimple. Sprinkle evenly with thyme and coarse salt.

7. Bake until focaccia bottom(s) are golden brown and crisp, 23 to 25 minutes. Transfer to wire rack to cool slightly. Cut rectangular focaccia into squares or round focaccia into wedges; serve warm. (Focaccia can be kept on counter for several hours and reheated just before serving. Or, wrap cooled focaccia in plastic and then foil and freeze for up to 1 month; unwrap and defrost in 325-degree oven until soft, about 15 minutes.)