

SAVORY TIDBITS

Enjoy this savory tidbit of winter-spiced California compote with blue cheese, and leave the caramelization step to us with **D.D. Williamson Caramelized Onion** for color and flavor.

Ingredients

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| 1 cup diced dried figs | 1 tablespoon D.D. Williamson Caramelized Onion |
| 1/2 cup raisins | 4 ounces crumbled blue cheese |
| 1/2 cup apricot nectar | 2 teaspoons powdered sugar |
| 1/3 cup honey | Slivered almonds for topping |
| 2 tablespoons balsamic vinegar | Phyllo dough cups |

Directions

Prepare the compote by combining the first 4 ingredients in a small saucepan. Bring to a boil, and cook for 5 minutes. Remove from heat, cover and let stand for 30 minutes.

In a separate pan, combine **D.D. Williamson Caramelized Onion** and balsamic vinegar. Heat to a boil, stirring occasionally, and continue to boil for 5 minutes.

Add the blue cheese to the compote and blend thoroughly. Next, add the mixture of **D.D. Williamson Caramelized Onion** and balsamic vinegar to the compote. Heat until the compote reaches a uniform temperature.

Spoon the compote into pre-cooked Phyllo dough cups. Sprinkle with powdered sugar and top with a slivered almond. Enjoy!

Adapted from *Cooking Light* magazine.

