

## **Fresh Fig Sauce**

Makes about 3 1/2 cups

1 cup brandy

1 cup sugar

1 cinnamon stick

1 pint ripe fresh figs, preferably black mission, halved or quartered if large

In a medium saucepan, combine the brandy, 1 cup of water, and the cinnamon stick. Bring to a boil over medium-high heat and cook until reduced by half. Add the figs and cook, stirring occasionally, until the figs soften and absorb the flavor of the liquid, about another 10 minutes. Serve warm.