



# Wildcat Ridge Farm

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## Fig Recipes

### Spiced Fresh Figs (makes 6 servings)

12 fresh ripe figs  
Rind of 1 orange, thinly pared and cut into strips  
½ cup superfine sugar  
½ teaspoon ground ginger  
2 cloves  
½ teaspoon ground coriander  
½ teaspoon ground cinnamon

- Put the spices, sugar and orange rind in a pan
- Add 2 ¼ cups of water and bring to a boil.
- Lower the heat and simmer for 10 minutes, then add the figs and simmer for 5 minutes more. Do not let the syrup boil.
- Remove the pan from the heat and let it cool.
- Drain the figs, reserving the syrup, and put them in a dish.
- Let cool completely
- Bring the syrup back to a boil and cook over medium heat until reduced by half, then pour it over the figs.

[More recipes](#)

# *Wildcat Ridge Farm*

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