

Fig Pistachio Brown Butter

Makes 2 cups

6 tablespoons unsalted butter

8 ounces dried figs, stemmed and rough-chopped

1 cup unsalted pistachios

Sea salt

Brown the butter in a small saucepan. (To brown butter, melt in a small skillet over medium heat until it bubbles and foams. Reduce the to low and cook slowly for a good 10-15 minutes, watching carefully and swirling the pan now and again to prevent burning. You want a "nutty" brown color and aroma when you're done.) Remove from the heat and let cool slightly.

Meanwhile, place the figs and pistachios in a medium bowl or 32-ounce, lipped glass measuring cup. Add boiling water to cover (about 2 cups). Cover tightly with plastic wrap and let stand 20 minutes. Pour off the liquid.

Transfer the figs and pistachios to a food processor fitted with the metal blade. Add a generous pinch (or two) of salt. Process until finely ground and sticky. With the machine running, slowly stream in all the brown butter, scraping in all the lovely bits. Continue processing until the mixture comes together and looks thick, sticky, cohesive, and wonderful. Transfer to a bowl or jar.

Use immediately. (Store any leftovers, covered, in the refrigerator. For best spreadability, return to room temperature before serving.)

