

Goat cheese stuffed figs

8 bacon slices

12-16 firm-ripe fresh figs, trimmed and halved lengthwise

4 oz. goat cheese

3 tablespoons packed light brown sugar

1/2 teaspoon ground cumin

1/2 teaspoon kosher salt

pinch cayenne

350

slice one side of fig and remove 1 scoop of flesh from each fig half with small end of a melon-ball cutter or tiny spoon. fill with goat cheese. Press fig halves together to form whole figs, wrap with bacon slice and secure with toothpicks.

Stir together brown sugar, cumin, and salt, - roll figs in seasonings

Bake figs for 20 min or so (broil a minute if needed to get crispy bacon)