



Ellsworth Hill Orchard & Berry Farm



Elegant Fig Appetizers w/Goat Cheese & Almonds

Ingredients:

- 12 fresh figs
- 4 ounces herbed goat cheese (chevre)
- 24 almonds
- 1 tablespoon honey
- 2 teaspoons balsamic vinegar

Preheat the oven broiler for high heat. Place the fig halves, cut side up, on a baking sheet. Top each half with about ½ teaspoon goat cheese. Place one almond on each, press to push the cheese slightly into each fig. Broil the figs in the preheated oven until the cheese is soft and the almonds are turning a rich shade of brown, 2 to 3 minutes. Remove from the broiler and let cool for 5 minutes. Arrange figs on a serving platter and drizzle with honey and balsamic vinegar. Serve warm.