



## GRILLED FRESH FIGS ON ROSEMARY SKEWERS

There are endless ways to serve these skewered honey glazed figs. They are terrific served hot off the grill as an appetizer accompanied by small chunks of sharp aged Gouda, Cheddar, aged goat (a favorite made in California is called Capricious), or a Dry Jack, another favorite cheese from California. Sometimes I serve the warm figs, still on their skewers on a bed of lightly dressed salad greens sprinkled with grated Parmigiano-Reggiano, or draped with a thin slice of prosciutto di Parma or Black Forest Ham.

They also make a nice snack accompanied by thin sliced ham or salami, slivered iced fennel, and black olives. I use them to garnish fig risotto, grilled meats, pan seared duck breasts, Cornish hens, or roasted chicken.

To keep the rosemary sprigs from burning, soak them in cold water for about 30 minutes before skewering the figs and grilling.

### Makes 4 Servings

4 stems fresh rosemary each about 6- inches long  
4 large firm ripe figs, any variety, stems trimmed, halved lengthwise  
3 cup honey  
1 tablespoon fresh lemon juice  
Freshly ground black pepper

1. Strip rosemary leaves from the bottom of the stems leaving about 1-inch of leaves at the tip. Finely chop 2 teaspoons of rosemary leaves and reserve.

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2. Place the stems in a bowl and add cold water to cover; soak at least 30 minutes. Drain and blot dry.

3. Skewer two fig halves crosswise on each rosemary stem. Arrange skewers, figs cut sides up, on a plate. Stir honey and lemon juice together in small bowl. Brush cut sides of figs with honey mixture.

4. Preheat the broiler or grill. Grill or broil the figs until lightly browned and softened, about 1 to 2 minutes per side. Sprinkle evenly with rosemary leaves. Serve while still warm.