

Tapena

GRAB A FORK



Roasted Fresh Figs wrapped in Bacon

Serves 6-8

Ingredients

- 1 dozen fresh figs, gently washed and dried
- 6 ounces bacon slices (cut in half)
- 1/2 cup dry red wine
- 1 Tbsp brown sugar
- 1/8 tsp ground fresh pepper
- 24 wooden toothpicks

Directions

In a heavy - bottomed small saucepan, dissolve brown sugar in the red wine on medium-low heat. Stir occasionally. Reduce wine mixture by half, until syrupy.

Heat broiler on High.

Cut figs lengthwise. Wrap each fig with a half slice of bacon and secure the bacon with toothpick pushing it through the fig. Place wrapped figs on a baking sheet.

Cook 6" under broiler flame for 3 – 5 minutes on each side until bacon is browned.

Put figs on a small platter and drizzle with wine syrup. Serve warm or at room temperature