

## Grilled Rosemary Skewers of Black Mission Figs with Honey and Sherry

### Ingredients:

18 fresh figs, black mission, kadota, or brown turkey  
Rosemary branches, 2/3 of leaves removed.

### Sherry reduction:

1 cup honey  
1 cup sherry  
1 sprig rosemary  
1 tbsp black peppercorns

### Warm goat cheese bruschetta:

See next recipe

### Method:

Over low heat, simmer sherry reduction ingredients for approximately 30 minutes, until reduced to a glaze consistency.

Cut figs in half and place cut-side down on a flat surface.

Skewer 3 figs on each rosemary skewer, and brush with glaze. Grill over medium heat 2-3 minutes on each side. Remove from heat. Brush with additional glaze.

To assemble, place warm bruschetta on work surface. If the fig halves are large, cut in half again. Place 3-4 pieces of figs on the goat cheese toasts. Drizzle with more glaze if desired.

Note: this appetizer is also delicious with thin slices of prosciutto.