



# Figs Stuffed with Blue Cheese

***Prep time: 10 minutes + 1 hour refrigeration***

***Cook time: 3 minutes***

***Yields: 24 appetizers***

***Ingredients:***

12 fresh figs

1/4 lb blue cheese, crumbled

3 oz thinly sliced prosciutto

1/4 cup balsamic vinegar

***Directions:***

Cut figs in halve from top to bottom. Stuff each with a 1/2 tablespoon of blue cheese. Wrap each fig with a slice of prosciutto securing with a toothpick. Refrigerate for about an hour.

Preheat the grill and brush with oil. Remove figs from the refrigerator and place on grill. Brush figs with balsamic vinegar and cook for about a minute, until just heated through. Remove from grill, remove the toothpicks and serve at once.

Enjoy these appetizers with a chilled bottle of Lula Cellars 2018 Rosé of Pinot Noir.