

Roasted Figs with Parma Ham, Gorgonzola Cheese and Honey

Although there are not a lot of ingredients to this recipe, what's nice is you can add to or substitute some of the ingredients.

4 black or green figs

½ Cup Gorgonzola cheese (I don't usually measure this part, I just pile it on)

4 slices of Parma ham (Parma is the best to use; however thin unflavored bacon will do)

Honey

Preheat oven to 200°C. Wash figs gently and cut an X in the top of the fig. It should look like four pieces hanging down. Wrap the fig around with the Parma and secure with a tooth pick. Place figs onto a baking sheet. Be sure to give them room to cook. Fill cavity with the gorgonzola cheese and drizzle or pour honey on top. Cook for 6 to 8 minutes. But be sure Parma is crispy and the cheese is melted and OH MY I'm getting hungry.

A bit of reduced balsamic is a pleasant before serving addition.