

Grilled Figs with Rosemary and Goat Cheese – Oprah.com

6-10 long rosemary branches
3 oz mild goat cheese, room temperature
1 tsp honey
1 tsp minced fresh rosemary
18 small ripe Mission figs

Preheat and oil outdoor grill to medium heat. Immerse rosemary branches in water and soak 30 minutes.

In a small bowl, stir together goat cheese, honey, and minced rosemary.

Place a ¼ inch plain pastry tip in a small pastry bag, or in a snipped corner of a zip-lock bag. Poke bottom end of each fig with pastry tip, and squeeze about 1 tsp goat cheese mixture into each fruit.

Drain rosemary branches. Drive a metal or wooden skewer through the center of each fig, then remove. Thread 2 to 3 figs onto each rosemary branch.

Grill figs over medium heat, turning constantly, until they just begin to brown, 5 to 8 minutes. Remove from heat and place whole branches on serving plate, or cut branches between figs and serve individually.