

Prosciutto-Stuffed Figs

Harvest Dance | October 2006



If fresh figs aren't available, try this four-ingredient filling atop pear, apple, or melon wedges, hollowing out a spot with a melon baller, or serve as a spread.

- 1/2 CUP MASCARPONE CHEESE**
- 1 OZ. PROSCIUTTO, CHOPPED**
- 2 TSP. SNIPPED CHIVES**
- 4 OZ. BLUE CHEESE, CRUMBLD**
- 24 FRESH FIGS**
- SNIPPED CHIVES**

In a medium bowl combine mascarpone cheese, prosciutto, and 2 teaspoons chives. Stir in blue cheese. Cover; keep chilled until needed.

To stuff figs, remove stems. Make a crisscross cut in the top of each fig, but do not cut all the way through to the bottom. Gently open fig and spoon 1 tablespoon of filling into each fig. Sprinkle with additional chives. Makes 24 servings.