

BALSAMIC FIGS w/YOGURT CREAM CHEESE & TOASTED WALNUTS

The Cooks Next Door

8 figs, sliced in 1/2

Balsamic Reduction:

1/4 c. orange juice

1/8 c. balsamic vinegar

2 Tb. honey

Combine and boil for 5 minutes to reduce to a more syrupy consistency.

Heat broiler. Toss the figs in the balsamic reduction and then place cut side up on a pan and broil for 5-6 minutes until caramelized.

3 Tb. chopped Walnuts, toasted in butter

Yogurt Cream Cheese:

1/4 c. cream cheese

1/4 c. plain yogurts

1 Tb. honey

Beat until smooth.

To serve: place figs on plate and drizzle the remaining reduction from the pan, spoon the yogurt cream cheese over them and top with the walnuts.