

BACON-WRAPPED FIGS

Ingredients

- 1 goat cheese log (4 oz)
- 2 tbsp. chopped, fresh basil
- 6 large, fresh figs
- 12 pieces ready-to-serve bacon slices
- 12 toasted pecan halves

Instructions

1. Preheat oven to 350°F.
2. Stir together 1 goat cheese log, softened, and chopped basil.
3. Cut 6 large fresh figs in half lengthwise.
4. Place 1 heaping teaspoonful of goat cheese mixture and 1 toasted pecan half on cut side of each fig half.
5. Wrap 1 ready-to-serve bacon slice around each fig half, and secure with a wooden pick.
6. Place figs on a wire rack in a 9x13 pan and bake 6 to 8 minutes or until bacon is crisp and browned.

Note: We used Oscar Mayer Fully Cooked Bacon when testing.

