

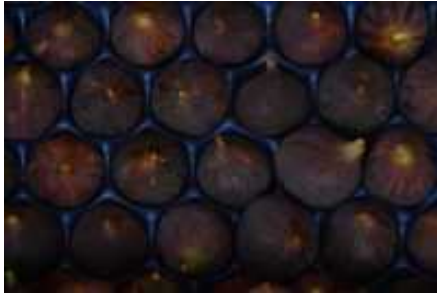
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## sustainable kitchen recipes

### Grilled Summer Figs and Pigs

**Servings:** 6**Season:** Summer**Category:** Appetizers[Printer Friendly Version](#)[E-Mail to a Friend](#)**Recipe by:**

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*Courtesy of Sustainable Table ®*

**Description:**

One of my favorite times in the summer begins as the figs finally get ripe on my Desert King Fig tree. Our season does not allow 2 crops to ripen so when the ripe ones first arrive in early August, we gorge ourselves until they are gone. Our King figs are quite large so a whole one will suffice as a first course all by itself.

**Ingredients:**

6 fresh figs  
 6 ounces Mount Townsend Seastack cheese (similar to Camembert) or your favorite artisan soft cheese  
 6 rosemary branches  
 6 slices of prosciutto or good quality thin-sliced bacon.

**Directions:**

Rinse figs, pat dry and remove stem. Cut a small slit at the side of the fig and stuff an ounce of the cheese inside.

Prune some long branches from your rosemary in the garden, remove rosemary needles from a branch, and thread the branch through the fig from top to bottom. Wrap tightly with the slice of prosciutto.

Grill until the prosciutto is crisp and the cheese begins to melt inside. Serve straight from the grill, or on top of fresh greens that are lightly dressed with olive oil and lemon juice.

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