



Wildcat Ridge Farm

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Fig Recipes

Grilled Fresh Figs on Rosemary Skewers (makes 4 servings)

4 stems of fresh rosemary, about 6 inches long
4 large firm ripe figs, stems trimmed & halved lengthwise
¼ cup honey
1 TBS of fresh lemon juice
Freshly ground black pepper.

- Strip the leaves from the bottom of the rosemary stems, leaving about 1 inch of leaves at the tip.
- Finely chop 2 teaspoons of the stripped rosemary leaves and set them aside.
- Place the stems in a bowl and add cold water to cover; soak for at least 30 minutes.
- Drain the stems and blot them dry.
- Skewer 2 fig halves crosswise on each rosemary stem.
- Arrange the skewers with the cut sides of the figs facing up, on a plate.
- Stir the honey and lemon juice together in a small bowl, and brush the honey mixture over the cut sides of the figs.
- Preheat the broiler or grill
- Grill or broil the figs until they are lightly browned and softened, 1-2 minutes per side.
- Sprinkle evenly with the reserved rosemary leaves and black pepper.
- Serve on the skewers while still warm.

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