

Grilled Prosciutto-Wrapped Figs  
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SERVES: 6

INGREDIENTS:

12 fresh figs

1/4 lb. Gorgonzola dolce

10 slices prosciutto di Parma, cut into thirds

24 bamboo skewers, soaked in water for at least two hours

2 Tbs. aged balsamic vinegar

DIRECTIONS:

Preheat grill to high (gas) or until coals are glowing (charcoal). Cut stems off figs and slice in half lengthwise. Place dollop of Gorgonzola in center of each fig half. Wrap prosciutto around figs and cheese and secure with bamboo skewers. Grill for about 30 seconds, then turn and grill for additional 30 seconds. To serve, arrange on platter and drizzle with aged balsamic vinegar.