

HANDLEY BRUT ROSÉ

FIG, GOAT CHEESE, & PROSCIUTTO APPETIZERS

Kristen Barnhisel

18 dried black mission figs
1/4 pound prosciutto, sliced very thin

1/4 pound Humboldt Fog Goat Cheese
Tooth picks

Cut stems off the figs, and cut a slice down one side. Fill with a small nugget of cheese. Wrap in a half slice of prosciutto, secure with a toothpick and place on a flat baking sheet.

Bake in 350 degree oven for about 10 minutes.

Note: Other varieties of dried fig can be used. Larger ones need to be cut into bite sized pieces. Bacon is a good substitute for prosciutto. Use a third of a slice of thin sliced bacon, or just a square of thick bacon.

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