

Figs for Syrah

- 2 Tbsp. unsalted butter
- 3 Tbsp. minced shallot
- 2 tsp. fresh thyme leaves
- 1 Tbsp. honey
- ¼ lb Maytag blue cheese, crumbled
- 12 figs
- 24 walnut halves

Melt butter in small frying pan. Add shallot and thyme; sauté until softened, stirring frequently to mix flavors. Remove from heat and stir in honey. Trim figs and halve lengthwise. Preheat broiler. Put ½ tsp Maytag blue on each fig half and top with a walnut piece. Spoon shallot mixture over figs and put under broiler for 1 to 2 minutes, watching for cheese to melt and topping to crisp golden. Serve warm or at room temperature.

Accompany with Cooper-Garrod Syrah

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