

SOME

KITCHEN STORIES

fiction + food

Fig and Goat Cheese Bruschetta

source: My Recipes | Makes: 20 servings

INGREDIENTS

- 1 and 1/4 Cups (9 ounces) of chopped dried Mission figs
- 1/3 Cup of sugar
- 1/3 Cup of coarsely chopped orange sections
- 1 Teaspoon of grated orange rind
- 1/3 Cup of fresh orange juice (about 1 orange)
- 1/2 Teaspoon of chopped fresh rosemary
- 1/4 Teaspoon of freshly ground black pepper
- 40 (1/2-inch-thick) slices of French bread baguette, toasted (about 8 ounces)
- 1 and 1/4 Cups (10 ounces) crumbled goat cheese
- 5 Teaspoons of finely chopped walnuts

DIRECTIONS

1. In a small saucepan, combine first 7 ingredients and bring to a boil.
2. Cover, reduce heat, and simmer 10 minutes or until figs are tender.
3. Uncover and cook 5 minutes or until mixture thickens. Remove from heat; cool to room temperature.
4. Preheat broiler.
5. Top each bread slice with 1 and 1/2 teaspoons of fig mixture and 1 and 1/2 teaspoons of goat cheese. Arrange bruschetta on a baking sheet; sprinkle evenly with walnuts. Broil 2 minutes or until nuts begin to brown. Serve warm.