

## Bacon-Wrapped Figs

12 figs

3 to 6 pieces thin-cut bacon or pancetta

Rinse the figs clean and pat them dry. Trim off any excess stem from them and set them aside. Cut each piece of bacon in half lengthwise so you have long, skinny strips of bacon to work with. If you want to use less bacon per fig, cut them in half crosswise as well. Wrap each fig with a strip of bacon. The bacon should wrap around several times; have it overlap as little as possible. This method will help the bacon stay on without the help of toothpicks. If you want to use shorter bacon strips, you may need to use a toothpick to secure the bacon in place (once the bacon is cooked, it should hold in place on its own, so you can remove the toothpicks as it cooks or before serving, if you like).

You can now cook them one of two ways, on the stove or under a broiler:

**On the Stove:** Heat a large frying pan over medium-high heat. Set the bacon-wrapped figs in the pan and cook, turning as each side browns and crisps up, until all sides of the bacon are done to your liking. Remove figs, set on several layers of paper towels to blot off excess fat, and serve piping hot.

**Under a Broiler:** Heat a broiler. Set figs on a baking sheet. Turn figs as needed to brown and crisp the bacon on all sides. As above, transfer figs to several layers of paper towels to blot off excess fat and serve them piping hot.

For something special, cut a vertical slit in the sides of the figs before wrapping them and insert a peeled almond or nub of blue cheese or goat cheese.