

Blue Cheese-Stuffed Figs

Cut a vertical slit into the side of each fig. Stuff in about 1/2 teaspoon of blue cheese. A softer, creamier blue cheese like gorgonzola dolce is best, but any blue cheese works. Larger figs, obviously, can take in more cheese; smaller figs will hold less. Figs can be stuffed several hours ahead of time, if you like. Note that in any case, these figs will taste best at room temperature (not chilled).