

## **Broiled Figs**

Cut the figs in half lengthwise and set them on a baking sheet (make sure the cut sides are up). Brush the cut sides with a bit of canola oil or vegetable oil. Heat a broiler and set the figs about 3 inches under the broiler and cook, watching closely, until their tops start to bubble and brown. Remove figs when their tops are all actively bubbling and lightly browned. Serve piping hot. Serve them with ice cream, a dollop of thick yogurt, or some mascarpone cheese for a delightful contrast of flavors and textures.