

Fig Crostini

6 figs
1 tsp. balsamic vinegar
1/2 tsp. freshly ground black pepper
12 long thin slices of baguette or other bread
1 Tbsp. fresh goat cheese *or* crumbled blue cheese (optional)

Rinse the figs clean and pat them dry. Trim off any excess stem from them and chop the figs. Put the chopped figs in a medium bowl and toss with the vinegar, salt, and pepper. Let sit for at least 15 minutes and up to an hour to let flavors blend. Meanwhile, lightly toast the baguette slices, if you like. Taste the fig mixture and adjust seasoning, if you like. If using goat cheese, spread about 1 tablespoon on each baguette slice. Top each with an even amount of the fig mixture. If using blue cheese, dot it on top of the figs. Serve right away so the texture of the bread isn't compromised.