

Fig Toasties

4 slices sourdough (or other rustic) bread
2 ounces ripe triple-crème cheese, such as Brillat Savarin, at room temperature
4 fresh ripe figs
2 Tbsp unsalted butter
1 tsp balsamic vinegar
1 pinch crushed red pepper

Pop bread in the toaster and toast golden. Spread with cheese. Cut each slice in 3. Arrange on a serving tray. Slice away bottom of each fig. Slice each fig crosswise into 3 circles. Heat butter in a wide skillet over medium. Add fig slices in a single layer. Sizzle, shaking pan now and then until pink flesh turns tan, about 1 minute per side. Drizzle on balsamic vinegar. Scatter on pepper. Sizzle until deeply colored; about 1 minute more per side. Set one fig slice on each cheese toast. Enjoy.