

# Grilled Honey Glazed Figs w/Blue Cheese



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 6

1/3c honey, divided use

6 wooden skewers

1/4c fresh orange juice

2oz blue cheese

12 fresh figs, halved

1/4c pistachios, chopped

Preheat grill to medium~high heat. Whisk together 1/4c honey and orange juice. Skewer figs and brush with honey mixture.

Grill figs, cut side down, until honey starts to caramelize ~ about a minute. Remove from grill and place figs on plate.

Garnish figs with crumbled blue cheese, drizzle with remaining honey and add chopped pistachios.



Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by

**Debbie Spangler ~ Certified Personal Chef**

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