

## *Idiot's Kitchen Recipe – Figs with Blue Cheese and Prosciutto*

Recipe from [www.idiotskitchen.com](http://www.idiotskitchen.com)



Ingredients:

Figs – Black Mission Figs preferred  
Blue Cheese  
Prosciutto – thinly sliced

Preheat the oven to 400 degrees.

Remove the stem from the top of the fig and slice it down the middle leaving the bottom intact.

Stuff a small hunk of blue cheese into the middle of the fig and smooch it back together.

Wrap the fig with a thinly sliced strip of prosciutto.

Bake at 400 degrees for 12 – 15 minutes until the prosciutto is crispy and golden.

Easiest fancy appetizer ever.