



GRILLED GINGER FIGS

INGREDIENTS

Nonstick cooking spray

6-8 fresh figs, cut in half, stem to base

1 tsp balsamic vinegar

¼ tsp salt

⅓ c Sweet Ginger

DIRECTIONS

- 1 Spray cut surface of figs with cooking spray.
- 2 Grill or broil figs, turning frequently until cut surface starts to bubble.
- 3 Mix vinegar, salt and Sweet Ginger in sauce pan, bring to boil.
- 4 Simmer for 1-2 minutes.
- 5 Place figs in shallow bowl, pour maple vinegar over figs.
- 6 Refrigerate until ready to serve.
- 7 Best served at room temperature.

YIELD *4 servings*