

## **Cheese-Stuffed Figs with Peppery Honey Port Syrup (National Honey Board; makes 8 servings)**

### ***Ingredients:***

- Honey, 2 Tbs
- Fresh figs, 8
- Cream cheese, room temperature, 8 tsps
- Ruby port, 1/3 cup
- Black peppercorns, 5

### ***Directions:***

- In a small saucepan, heat port, honey and peppercorns over low to medium flame;
- Bring to a boil and continue cooking until the consistency becomes syrupy; this should take approximately 2 minutes;
- Set aside and let cool; remove peppercorns;
- Cut stem off of each fig; then, cutting figs crosswise, gently open them like a flower;
- Place a teaspoon of cream cheese in the center of each “flowered” fig and drizzle with honey port syrup.