

Grilled Figs with Prosciutto and Goat Cheese



EMILY G'S™
JAM OF LOVE

Ingredients

- 10 fresh large figs
- 10 thin slices of prosciutto, cut in half horizontally
- Goat Cheese
- **Emily G's Fig Pomegranate Jam**
- 1 T. minced parsley

Instructions

1. In a small dish, microwave $\frac{1}{4}$ cup of jam for about 20 seconds and whisk to loosen it up.
2. Cut figs in half.
3. Place about $\frac{1}{2}$ teaspoon of goat cheese in the center of each half. Wrap the fig half in prosciutto.
4. Brush with **Emily G's Fig Pomegranate Jam** and chill until ready to grill.
5. Preheat the grill on medium high and brush a little canola oil on the grate to prevent sticking. Place figs on grill for 3-5 minutes, or until crisp and goat cheese is melting.
6. No need to flip - just plate, drizzle with warm jam, sprinkle with parsley and serve