



## Featuring Today's Recipe Compliments of:

### **Joe Hensley and Aurora Park Cottages**

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#### Figs and Pigs

##### Ingredients

5 ripe figs  
1 cup Port  
5 oz. blue cheese  
20 slices prosciutto

Snip stems from figs. Cut figs into quarters lengthwise. Put figs into a pot with the port and simmer. Simmer for about ½ hour. Remove figs from pan. Slowly reduce port/fig conserve to about 1/3. Note: We have found that if we cut the slices at an angle and start with the narrow tip, things work better.

Cut the cheese into 20 bits about ½ the size of the tip of your little finger. Put the cheese on the fig. Put the fig on the end of one slice of ham, and roll them up. Arrange the fig roll-ups on a serving plate and drizzle with the remainder of the port glaze.

Note: Recommend gorgonzola or cambozola for the blue cheese. For the ham, serrano ham can also be used. For either prosciutto or serrano ham, ask the charcuterier to cut it a little thick or you won't be able to peel it off the paper.

