

Recetas Con Miel



Honey- Fried Figs /

Ingredients

- 12 figs
- 2 Tbsp. butter
- 2 Tbsp. honey
- 2 Tbsp. port, madeira, or brandy
- Ice cream, whipped cream, or yogurt to serve (optional)

Preparation

Rinse the figs clean and pat them dry. Trim off any excess stem from them and cut the figs in half lengthwise. Set aside.

In a medium frying pan, melt and butter and honey over medium heat. Set figs, cut side-down, in the honey butter mixture and cook, shaking the pan now and again to keep the figs from sticking and spooning the butter-honey over the tops of the figs, until everything is bubbling and the figs are starting to brown, about 5 minutes.

Remove the figs and, if you want to make more of a sauce, whisk in the port, madeira, or brandy. Once the alcohol is whisked in and a smooth sauce forms, pour the sauce over the figs.

Serve the figs hot or warm, along with ice cream or topped with a dollop of yogurt or whipped cream.