

Fresh Figs with Blue Cheese and Honey

<http://userealbutter.com/2010/08/18/figs-with-blue-cheese-and-honey-recipe/>

2 dozen fresh figs (brown turkey in this case)

4 oz. Gorgonzola dolce blue cheese, room temperature

a good honey (I used [this brand](#))

candied walnuts (optional)

Top the figs and cut into quarters from the top down to, but not completely through, the base of the fig. Cream or whip the blue cheese (this won't work with crumbly blue cheese!) and fill a piping bag. Pipe cheese into the center of each fig. Drizzle honey over the figs and serve with candied walnuts (optional). Serves 24. [Actually, you can probably serve more than 24 with 4 ounces of soft blue cheese - it doesn't take much to fill up the little space in each fig.]