



Baked Figs *In Red Wine*

SERVINGS: 8

INGREDIENTS

16 ripe figs
4 teaspoons sugar
2 cups red dry wine

INSTRUCTIONS

- ◆ Wash the figs. Peel them if the skin is too tough. Cut in the middle. Place on a baking sheet. Sprinkle each fig with sugar and drizzle with the red wine.
- ◆ In a pre-heated oven at 400 degrees, bake for 10-15 minutes or until the figs are soft.
- ◆ Pour the wine sauce over the figs once they are on a serving platter.
- ◆ Serve warm with plain yogurt, vanilla ice cream or fresh cream.