



Figs with Bacon and Chile

Serves 8

Ingredients

5 ounces slab bacon, sliced ½ inch thick, then sliced crosswise into ½-inch pieces

3 tablespoons pure maple syrup

8 ripe fresh figs, halved lengthwise

2 tablespoons sherry vinegar or red wine vinegar

½ teaspoon crushed red pepper flakes, finely chopped

Recipe Preparation

- ❑ Cook bacon pieces in a large nonstick skillet over medium-low, stirring often, until brown and crisp, 8–10 minutes. Using a slotted spoon, transfer bacon to a small bowl.
- ❑ Pour off all but 2 Tbsp. fat from skillet; save for another use. Add maple syrup to skillet, swirling to combine, and heat over medium-high. Arrange figs in skillet in a single layer, cut side down. Cook, swirling liquid occasionally, until figs are slightly softened and caramelized, about 5 minutes.
- ❑ Arrange figs cut side up on a platter and press pieces of bacon onto the surface of each fig.
- ❑ Set the skillet over medium heat, add vinegar, and stir into juices. Bring to a simmer and cook, stirring constantly, until syrupy, about 1 minute. Drizzle syrup over figs, then sprinkle with red pepper.