

# Roasted Figs

David Libovitz's blog, 2010

<http://www.davidlibovitz.com/2010/11/roasted-figs-recipe/>



1 pound fresh figs (450g)

4 sprigs fresh thyme (4 to 6)

2 tablespoons Grand Marnier, or Chartreuse,  
Pernod, or Cointreau

1 tablespoon light brown sugar

2 tablespoons honey

three 1-inch strips of fresh lemon zest

Carolyn T's Blog - Tasting Spoons  
<http://tastingspoons.com>

## Servings: 8

1. Preheat the oven to 400°F (200°C).
2. Slice the tough stem end off the figs and slice each in half lengthwise.
3. Toss the figs in a large baking dish with the thyme, red wine or liquor, brown sugar, honey, and lemon zest. Turn the figs so that they are all cut side down in the baking dish, in a single layer.
4. For figs that are softer and juicier, cover the baking dish snugly with foil and bake for 15 to 20 minutes, or until the figs are softened and cooked through. For figs that are firmer, with less liquid, roast them in the oven, uncovered, for 30 minutes, or until cooked through. If desired, and the figs are not quite golden brown, turn on broiler and just cook long enough for them to get a golden sheen.
5. When done, remove the baking dish from oven, lift off the foil, and let the figs cool completely. Variation: For more savory figs, replace the liquor with one or two tablespoons balsamic or sherry vinegar. Storage: Roasted figs can be stored in the refrigerator for up to one week.

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Per Serving (excluding unknown items): 76 Calories; trace Fat (2.1% calories from fat); trace Protein; 18g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Fruit; 1/2 Other Carbohydrates.