



Caramelized Figs with Vanilla Ice Cream and Aged Balsamic Vinegar

Ingredients:

- 12 firm-ripe fresh figs, trimmed and halved lengthwise
- 3 tablespoons turbinado sugar such as Sugar in the Raw or packed light brown sugar
- 1 pt super premium vanilla ice cream
- 1 to 2 tablespoons aged fig balsamic vinegar

Preparation:

Preheat broiler. Arrange figs, cut sides up, in a large shallow baking pan. Sprinkle sugar evenly over fruit and broil 2 to 3 inches from heat until most of sugar is melted and deep golden in places, 3 to 5 minutes. Immediately serve figs over ice cream, drizzled with vinegar.

Vinaigrette

Oil and vinegar to tap, taste and treasure

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