

Mission Figs Wrapped with Bacon

Ingredients	Quantity
Fresh Mission Figs	4-6 pieces
Smoked Organic Bacon	4-6 pieces
Black pepper	pinch



Tools & Equipment

- **Silpat®**
- Half sheet baking tray (13"x18")
- Spatula
- Bamboo skewers or toothpicks
- Chef's knife
- Paring knife
- Cutting board

Tip: Soak skewers in water for 20 minutes prior to assembly. This will prevent the skewer from burning in the oven.

Procedure

1. Wash and peel off skin of the mission figs, taking care to peel if figs are a touch ripe.
2. Select small or medium size figs that are neither too hard nor too soft; size should be suitable for small bites and canapes.
3. Wrap each peeled mission fig with a slice of bacon.
4. Using a tooth pick or small bamboo skewer, pierce through bacon and fig to prevent bacon from unravelling and detaching from fig.
5. Arrange on **Silpat®**.
6. Bake at 400 F for about 15 minutes or until bacon is crisp and caramelized.
7. Transfer to plate and remove the skewers, finish with a touch of ground pepper on each fig wrapped with bacon.

RECIPE DIFFICULTY LEVEL	
	EASY
	MODERATE
	CHALLENGING
	PROFESSIONAL