

Sautéed Stuffed Figs with Blueberries

I like dried figs and use them liberally in stews and enjoy them as snacks. In Portugal, figs are dried, split open, stuffed with almonds, and hung in the open markets, where they are sold. I stuff the opened figs with walnut halves and cook them in butter, honey, and white wine in a skillet to create a sauce, then sprinkle them with blueberries. Choose soft, moist figs that are as large as possible. The blueberries add color and texture to the dish, but you can omit them or substitute raisins or pomegranate seeds.

4 Servings

- 12 dried figs (7–8 ounces total)
- 12 walnut halves
- 2 tablespoons unsalted butter
- 1/2 cup dry fruity white wine
- 1/3 cup honey
- 1 cup blueberries

Cut the figs into halves and arrange them flesh side up on a platter. Press 1 walnut half into each fig half and press on the nut to embed it well.

Melt the butter in a medium nonstick saucepan and add the wine and honey. Arrange the figs, walnut side up, in the pan and bring to a boil. Cover and boil gently for about 2 minutes, or until the mixture is syrupy and the figs are glazed.

Let the figs cool to room temperature. Arrange them, walnut side up, on a platter. Pour the sauce over the figs and sprinkle the blueberries on top. Serve.