

Baked Goat Cheese with Caramelized Onion, Garlic and Mission Figs

Ingredients:

2 pounds goat cheese
Cream (to soften goat cheese if needed)
14 dried Mission figs (1 cup) cut into about 1/8" thick slices
1/2 cup dry sherry
1/4 cup olive oil (actually as little as you can use while cooking the onions)
2 large Spanish onions, thinly sliced (I find that this dip is easier to eat if the onions are sliced thinly and cut in quarters. i.e. no long pieces.)
10 garlic cloves, crushed and chopped
3 rosemary sprigs
2 tsp salt
Freshly ground black pepper
2 sliced baguettes, for dipping (I like crispy pita chips out of a bag better!)

Directions:

Preheat the oven to 350 degrees F.

In a sauce pot combine the figs and sherry with enough water to barely cover the figs. Place the sauce pot over high heat and bring up to a bubble. Cover and remove from the heat. Let the figs plump while the onions are cooking.

If necessary, blend cream into goat cheese until smooth. Add just enough so that it can be manipulated without crumbling. A little extra cream will not harm.

Spread the goat cheese across the bottom of an oven safe dish and set aside.

Sauté the onions, garlic, rosemary, salt and pepper in the olive oil, stirring often, for about 10 minutes, or until lightly browned. Remove the plumped figs from the sauce pot, leaving behind any of the plumping liquid. Add the figs to the cooked onions. Stir to combine and then spoon over the goat cheese. Place the dish into the top half of the oven for about 20 minutes, until the edges begin to bubble.

Remove and serve immediately with sliced baguettes.