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# Stuffed Figs

*Food Network Magazine*

**24 dried figs**

**24 small strips of orange zest (for filling)**

**24 blanched almonds (for filling)**

**24 small pieces of bittersweet chocolate (for filling)**

**4 ounces bittersweet chocolate (for dipping), melted**

Use a paring knife to cut a pocket in the side of each dried fig.

Tuck a small thin strip of the orange zest, a blanched almond and a small piece of bittersweet chocolate into the pocket of each fig.

Melt the four ounces of bittersweet chocolate in a double-boiler. Dip the bottoms of the figs into the melted chocolate.

Chill on a parchment-lined baking sheet until set.

Yield: 24 figs

## **Appetizers**

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*Per Serving (excluding unknown items): 1163 Calories; 5g Fat (3.7% calories from fat); 14g Protein; 298g Carbohydrate; 55g Dietary Fiber; 0mg Cholesterol; 50mg Sodium. Exchanges: 19 1/2 Fruit.*