

### Fig & Honey Baked Jalapeños

5 oz log of Fig & Honey from Goat Lady Dairy, room temperature

5 to 10 fresh jalapeños, sliced lengthwise and seeded

¼ cup of bread crumbs

2 Tbsp butter, room temperature

Salt

Lindale from Goat Lady Dairy, grated for topping, if desired

Preheat oven to 400°F.

Line rimmed baking sheet with parchment paper.

With a brush, knife or gloved hand, coat jalapeño halves with butter. Lightly salt. Place jalapeños cut side down on prepared baking sheet. Bake until crisp and tender, about 5 to 10 minutes.

Remove jalapeños from the oven. When cool enough to work with, turn jalapeños cut side up and fill with Fig & Honey spreadable goat cheese. If desired, top with grated Lindale. Lightly top the goat cheese-filled jalapeños with bread crumbs. Return to the oven and bake 3 to 5 minutes, until cheese just begins to melt.

With the Fig & Honey jalapeños removed, bring a baking rack to the top of the oven and set the broiler to high. Allow a few minutes for the broiler to come to temperature, then return the baking sheet to the oven. Watch closely and remove when bread crumbs are slightly browned which should only take a few minutes.

Remove the Fig & Honey baked jalapeños and allow to cool. Arrange on a platter and serve.