

Grilling Cheese and Figs with Honey Butter Toasted Pumpkin Seeds

Ingredients for 8 Appetizer Portions:

- 1 pack of ROUGETTE Bon·fire Grilling Cheese
- 4 small fresh figs, halved
- 1/4 cup shelled pumpkin seeds
- 1/2 stick butter
- 3 tbs honey
- 2 tbs olive oil
- Garnishes: Rosemary, crostini bread or crackers



Instructions:

1. Preheat grill to medium high heat. Remove both Grilling Cheeses from package and pierce each with fork on both sides according to package instructions.
2. Brush the cut sides of each fig half with olive oil. Place fig halves on hot grill, cut side down along with both Grilling Cheeses. Grill cheeses and figs over medium high heat for 4 minutes.
3. Once char marks appear on underside, use tongs to flip cheese. Grill on other side for another 4 minutes.
4. Meanwhile, melt butter in a small cast iron skillet on the grill. Add pumpkin seeds and cook, stirring often until seeds are toasted and butter is browned (about 2 minutes). Remove skillet from heat and whisk in honey.
5. Remove figs and cheese from grill.
6. Place cheeses on a serving platter and top each round with half of the figs. Spoon the pumpkin seeds and honey over the top and serve with crostini or crackers

Don't feel like grilling? Simply prepare Grilling Cheeses, figs, and pumpkin seeds using a skillet on the stovetop.