

## Chef from the Hood Recipes



**Chef:**  
John Toulze

**Restaurant:**  
The Girl & the Fig

**Recipe:**  
Grilled Fig Salad with Fig & Port Vinaigrette!

### Grilled Fig Salad

1/2 cup pancetta, diced  
12 fresh figs, halved  
6 bunches baby arugula  
1 cup pecans, toasted  
1 cup goat cheese, crumbled  
(we use Laura Chenel chevre)  
1 1/4 cups Fig & Port  
Vinaigrette (recipe below)  
freshly ground pepper

Sauté diced pancetta until crisp in a small sauté pan, over medium heat. Reserve pancetta oil, set aside. Brush figs with reserved pancetta oil. Grill figs for 45 seconds on each side.

In a stainless steel bowl toss together arugula, pecans, pancetta & crumbled goat cheese with fig & port vinaigrette. Place salad mixture on chilled plates and surround with grilled figs. Use peppermill to grind pepper over salad.

### Fig & Port Vinaigrette (makes 1 1/4 cups)

3 dried Black Mission figs  
1 cup ruby port  
1/4 cup red wine vinegar  
1/2 tablespoon minced shallot  
3/4 cup salad or olive oil  
salt & pepper

Re-hydrate figs in port until figs are soft. Reduce the port in saucepan over medium heat until it reduces to 1/2 cup. Puree figs, port and vinegar. Add shallots. Slowly whisk in oil. Season with salt & pepper.