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# Bacon-Wrapped Figs

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Photo: George Kyrtatas

From: Executive Chef George Kyrtatas, Hathaway's, Cinnaminson, NJ. Yield: 24 appetizers.

**12 slices bacon**

**24 figs**

**as needed for frying, extra virgin olive oil**

Cut each bacon slice in half crosswise. Roll up each fig in a piece of bacon. Saute bacon-wrapped figs in extra virgin olive oil until bacon is crisp. Serve hot.

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[http://www.restaurant-hospitality.com/recipes/baconwrapped\\_figs\\_1208/index.html](http://www.restaurant-hospitality.com/recipes/baconwrapped_figs_1208/index.html)

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