

*Chef Ryan Alabaugh of Sergios in University Circle, Cleveland, Ohio
presents
Poached Mission Figs with Arugula, Point Reyes Bleu, Toasted Pine
Nuts and Balsamic Glaze
paired with
Michael Pozzan 2004 Special Reserve Merlot*

INGREDIENTS:

6 Figs	1 drop vanilla extract
½ lb. Arugula	4 cloves
½ lb. or less Point Reyes Bleu Cheese	½ cinnamon stick
2 cups toasted pin nuts (sheet tray, oven 350 degrees 10 min)	kosher salt
1 qt. Balsamic vinegar	virgin olive oil
1 qt. Cheap Red Wine	cracked pepper
½ cup red wine vinegar	
¼ cup sugar	

TO PREPARE FIGS:

Take small or medium saucepan with lid. Cover figs with red wine, red wine vinegar, vanilla, clove, and cinnamon. Add 1/8 cup sugar and bring to 155 degrees. Hold at this temperature for 15-20 minutes. Chill before serving

TO PREPARE GLAZE:

Bring to a boil balsamic and remaining sugar reducing until coating a spoon. Cool before serving (hint: you can always add fig poaching liquid to this)

TO PREPARE GREENS:

Lightly moisten with olive oil and lightly sprinkle salt and pepper

TO PREPARE SALAD:

Place dressed arugula on plate of choice. Take one fig slice, in quarters and place on either side of arugula. Sprinkle pine nuts. Crumble bleu cheese. Drizzle with balsamic

Serves 6