

THE FIGGY GOAT OF JALAPEÑO POPPERS

CATEGORY:
APPETIZER

PREP TIME:
15 MINUTES

COOK TIME:
1 HR 15 MINUTES

Ingredients

- ☐ ½ lb fresh figs
- ☐ ½ tsp ground cardamom
- ☐ ½ cup + 2 tbsp sugar
- ☐ Pinch ground cloves
- ☐ ⅛ tsp ground nutmeg
- ☐ 2 tbsp fresh lemon juice
- ☐ 1 drop orange extract
- ☐ 1 tsp vanilla extract
- ☐ 6 large jalapeño peppers
- ☐ 8–12 oz goat cheese

Directions

- For fig jam: Quarter figs and place all ingredients listed for fig jam except last two in large saucepan.
- Heat slowly to medium-medium high, stirring constantly, until it reaches a rolling boil.
- Allow to boil for 5 minutes, then lower heat to simmer.
- Simmer jam for 30–40 minutes until it thickens. Mix in final two ingredients until well incorporated.
- When jam reaches desired thickness, pour into sterilized jam jar (enjoy the extras!)
- While jam cools, slice jalapeños in half and scoop out seeds (leave a few if you like them spicy).

Virginia Wine Pairing

CAVE RIDGE PINOT NOIR

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Directions continued

- Fill with goat cheese and top with 1 tbsp of fig jam.
- Wrap with bacon slice and use toothpicks to secure.
- Place in air fryer on 370 for 10 minutes or until bacon is well-cooked. Serve immediately.

Submitted By

CARRIE P



VIRGINIA WINE
HARVEST
PARTY