



Mediterranean-style Fig Kebabs

What you'll need:

12 fresh figs
1 eggplant
1/2 red onion
1 red bell pepper
Sherry Marinade
1/2 cup dry sherry
1/4 cup water
1 Tbsp orange juice concentrate
1 Tbsp soy sauce
2 cloves garlic, finely chopped
Feta cheese crumbles to garnish

What you'll do with it:

- In small saucepan, combine all marinade ingredients. Add figs, cover and bring to boil. Reduce heat and simmer for 1 minute. Remove from heat and cool. Meanwhile, cut eggplant, onions and pepper into 1 1/2 inch squares. Remove figs with slotted spoon, reserving marinade and two figs. For kebabs, alternate eggplant, onion, pepper and figs on skewers.
- Grill or broil kebabs, brushing with the last of the remaining marinade and turning every 4 minutes.
- Grill for 8 to 10 minutes or until eggplant is soft. Set on plate and sprinkle with feta.
- Can be served on it's own as a side or appetizer. Serve over green salad for a heartier portion.

Cellar 46

7650 SE 27th Street #120 (located in the Mercer Building)

www.cellar46.com

Phone 206.407.3016