

Fresh Figs with Honey, Balsamic, Goat Cheese and Pistachios

There's no cooking involved here, but that shouldn't detract from my larger point: that a whole new generation of people has discovered a love of cooking and is becoming ever more sophisticated at putting it on the table. Serve this dish for breakfast, as a passed hors d'oeuvre, or even as a simple dessert.

As with my [spinach salad with peaches, pecans, and Saint Albay](#), quantities are unimportant. Make as many as you need.

Fresh figs, halved

Goat cheese (I used [Laura Chenel's plain "chabis"](#))

Finely chopped pistachios

Cracked black pepper

Drizzle of honey

Drizzle of balsamic vinegar (I used a fig balsamic)

Arrange the fig halves on a platter. Press a little nub of goat cheese in the center, sprinkle with pistachios and pepper, drizzle with honey and vinegar, and serve.