

Grilled Fig & Arugula Salad

For the vinaigrette:

3 dried Black Mission figs
1 cup ruby port
1/4 cup red wine vinegar
1/2 tablespoon
 minced shallots
1/4 cup blended oil
salt and pepper to taste

For the salad:

1/2 cup pancetta, diced
12 fresh figs, halved
6 bunches baby arugula
1 cup pecans, toasted
1 cup goat cheese,
 crumbled
Freshly ground black
pepper to taste

To prepare the vinaigrette: Pour the port into the bowl, add the figs, and rehydrate until soft. Transfer the port and figs to a saucepan. Reduce the port over medium heat to 1/2 cup, about 5 to 7 minutes. Transfer the port mixture to a food processor and add the vinegar. Purée until smooth. Add the shallots and slowly whisk in the oil. Season with salt and pepper to taste.

To prepare the salad: Sauté the pancetta in a small sauté pan over medium heat until the pancetta is crisp. Set the pancetta aside, reserving the "oil." Brush the figs with pancetta "oil." Grill the figs for 45 seconds on each side. In a stainless-steel bowl, toss the arugula, pecans, pancetta, and goat cheese with the vinaigrette.