**Fig and Goat Cheese Bruschetta**  
**Yield:** 20 servings

Prepare the fig jam for this savory-meets-sweet appetizer up to three days in advance, and store in the refrigerator. Bring to room temperature, and assemble bruschetta just before serving. For smaller groups, use half the amount of bread. Leftover jam is great on toast at breakfast.

**Ingredients**
- 1 ¼ cups chopped dried Mission figs (about 9 ounces)
- ½ cup sugar
- ½ cup coarsely chopped orange sections
- 1 teaspoon grated orange rind
- ½ cup fresh orange juice (about 1 orange)
- ½ teaspoon chopped fresh rosemary
- ¼ teaspoon freshly ground black pepper
- 40 (1/2-inch-thick) slices French bread baguette, toasted (about 8 ounces)
- 1 ⅓ cups (10 ounces) crumbled goat cheese
- 5 teaspoons finely chopped walnuts

**Directions**
Combine first 7 ingredients in a small saucepan; bring to a boil. Cover, reduce heat, and simmer 10 minutes or until figs are tender. Uncover and cook 5 minutes or until mixture thickens. Remove from heat; cool to room temperature.
Preheat broiler.
Top each bread slice with 1 1/2 teaspoons fig mixture and 1 1/2 teaspoons goat cheese. Arrange bruschetta on a baking sheet; sprinkle evenly with walnuts. Broil 2 minutes or until nuts begin to brown. Serve warm.