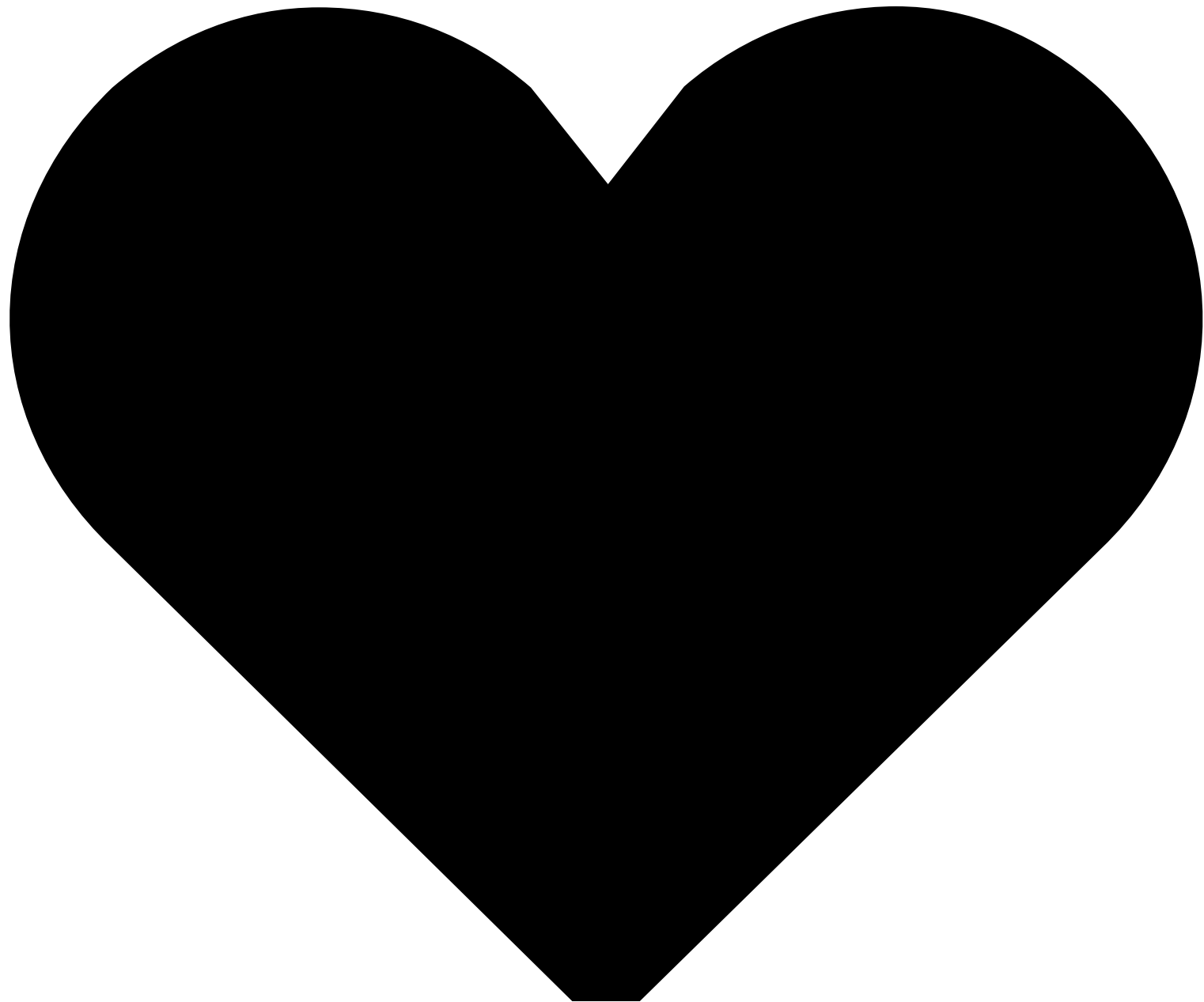


# 10 Delicious Things to Make with Fresh Figs

*Emma Christensen*



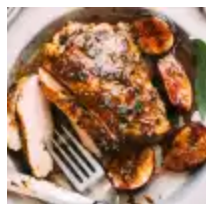
[SaveComments](#)

Picking up a basket of [fresh figs](#) never ceases to feel like a treat. Here in the Northeast, they have two short seasons each year: first in early summer and again in late summer to early fall. Since they aren't around for long, I'm quick to pick up a basket or two as soon as I spot them. And despite anxiously awaiting their arrival, each year I still wonder about what to do with figs. I want to make the most of my haul.

Fresh figs have a sweet, honeyed fragrance and soft, jammy texture, which make them a lovely snack on their own, and also a perfect [partner to foods](#) like sharp cheese, tangy yogurt, and dark chocolate. They're a delicate fruit with a short shelf life, so you'll want to handle them with care and eat them within a few days. To help extend their shelf life it's a good idea to transfer them from the basket and store figs in a single layer on a plate or shallow bowl in the fridge.

While fresh figs are irresistible eaten raw, they take quite well to being caramelized on the stovetop, being baked, and even grilled. Here are 10 fig recipes and ideas to make the most of the season.

3 / 10

[Balsamic & Mustard Glazed Chicken Thighs and Figs](#)

Yes, fresh figs even have a place with your chicken dinner. This is a particularly great option if your figs are just so-so because when caramelized with balsamic and honey they're instantly improved.

[Go To The Recipe](#)

4 / 10

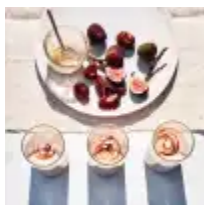


### [Grilled Figs with Honeyed Mascarpone](#)

Fire up the grill for a truly delicious fig dessert. The recipe calls for serving this figs with mascarpone cream, though whipped cream or even vanilla ice cream will work nicely.

[Go To The Recipe](#)

5 / 10

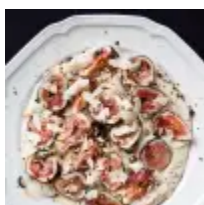


### [Halva Smoothie](#)

Figs in smoothies are always a good idea! And especially here where they're blended with banana, tahini, and your milk of choice for a drink that just might remind you of halva.

[Go To The Recipe](#)

7 / 10



### [Fresh Figs with Cashew Cream](#)

Layered with fresh figs, cashew cream, toasted coconut and dark chocolate shavings, this is a fun and easy dessert that almost anyone can eat.

[Go To The Recipe](#)

8 / 10

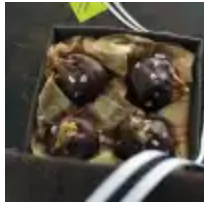


### [Fig Old-Fashioned](#)

Try using fresh figs in your next cocktail. Here fresh figs and balsamic vinegar join forces to give a classic old-fashioned a twist.

[Go To The Recipe](#)

9 / 10



### [Chocolate-Dipped Figs with Sea Salt](#)

Dark chocolate is definitely a friend to figs. While the recipe calls for dried figs, you can swap in fresh figs. Just be sure to store them in the fridge and eat within a couple days.

[Go To The Recipe](#)

10 / 10

### [Yogurt With Caramelized Figs](#)

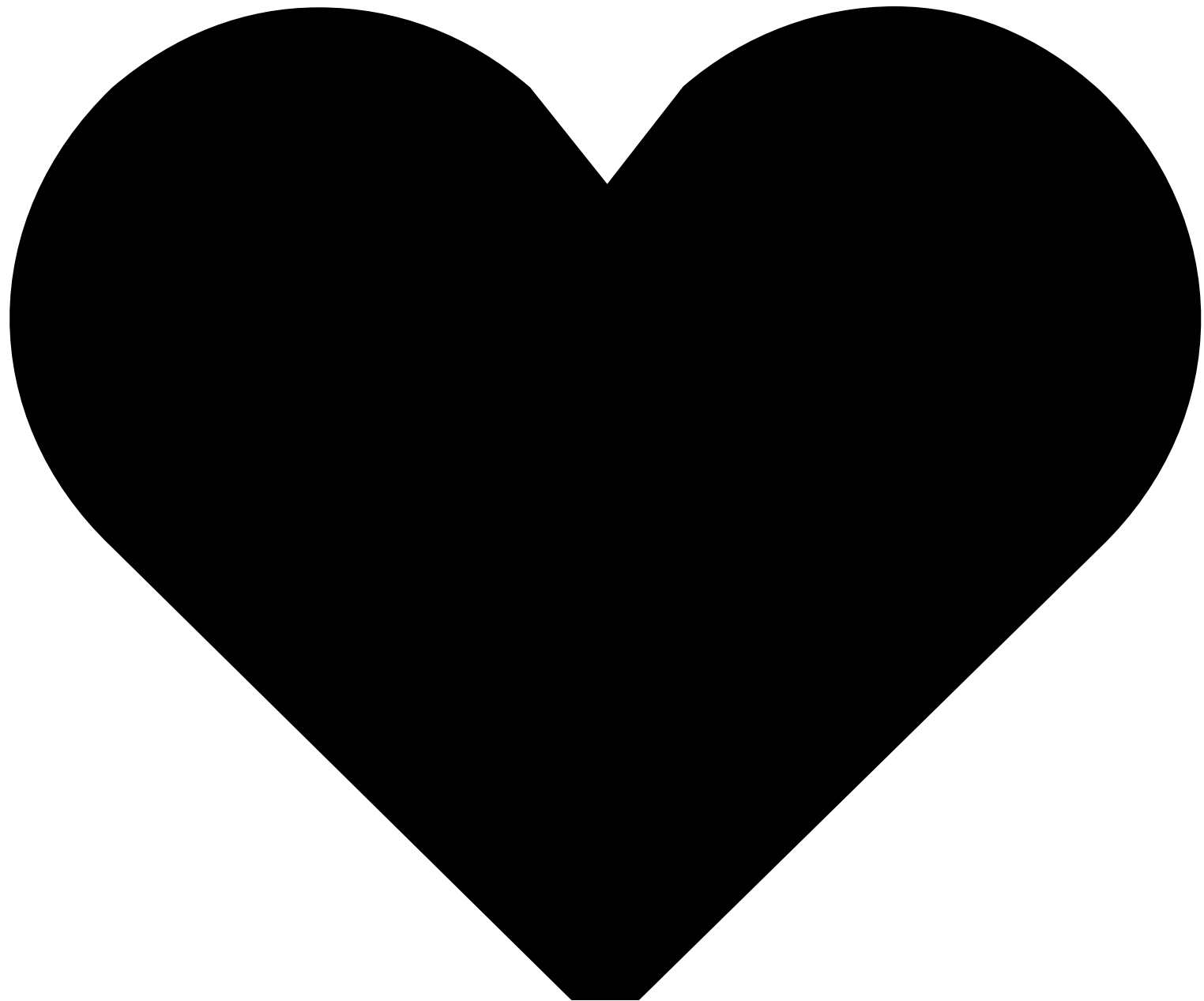
Partnering caramelized figs with yogurt (Greek yogurt is my favorite variety here), makes a great breakfast or dessert.

[Go To The Recipe](#)

[Emma Christensen](#)

[Contributor](#)

Emma is a former editor for The Kitchn and a graduate of the Cambridge School for Culinary Arts. She is the author of [True Brews](#) and [Brew Better Beer](#). Check out [her website](#) for more cooking stories.



[SaveComments](#)

Air Fryer Brussel Sprouts