



Fig Rolls with Honeydew Glaze

Fig Rolls:

- 2/3 cup chopped Fresh Figs
- ½ Cup Chopped Pecans
- 2 Tbls. Brown Sugar
- 2 Tbls. Unsalted Butter, softened
- 12 Sheets Phyllo dough

Honeydew Glaze:

- 4 Tbls. Unsalted Butter, Melted
- 1 Cup Water
- ¼ Cup Sugar
- 1 Cup Finely Chopped Honeydew Melon

Directions:

Preheat oven to 350 Degrees F

1. In a bowl, combine figs, pecans, brown sugar and softened butter.
2. Cut Phyllo sheets into thirds, for each roll take 1/3 of each sheet and brush with butter, repeat with the other 2/3 segments and layer one on top of another. Place about 1 Tbls. filling on one end, fold in edges and roll. Repeat till you have 12 fig rolls, brushing each with butter.
3. Place on a greased baking sheet and bake for about 20 min. or until golden brown.
4. In a sauce pan, combine water, sugar and honeydew. Bring to a boil, then simmer till the melon has softened and mixture has thickened. Lightly brush glaze on rolls and spoon on top.

* This recipe was written by Noelle Suarez and featured in the 2009g Costco Cook Book Cooking The Costco Way