Boursin Cheese and Fig Dip

★★★★★ 5 from 5 votes

COURSE
Appetizer

SERVINGS
8 to 10

INGREDIENTS

- 2 packages of Boursin cheese – 5.3 ounces each see Notes
- 8 to 9 ounces of fig jam see Notes
- 1/4 cup pistachios roughly chopped
- 2 to 3 teaspoons hot honey see Notes
- Serve with crackers preferably plain crackers

INSTRUCTIONS

1. On a 10 to 12-inch plate (or wide and shallow dish), spread the Boursin cheese close to the edge of the plate using the back of a spoon.
2. Spread the fig jam on top of the cheese.
3. Sprinkle pistachios on top of the jam.
4. Drizzle hot honey (to taste) on top of the pistachios.
5. Serve with crackers, preferably plain so they don't compete with the dip. You may use a cracker to scoop up the dip but you may want to add a spreader knife just in case.

NOTES

- This dip can be made the night before and refrigerated. If you do prepare it that far in advance, drizzle the honey just before serving. Remove it from the refrigerator 30 minutes before serving.
- You can use any flavor of Boursin cheese. I used Shallot & Chive (purple container) as I thought it would pair well with the fig jam (and it did!).
- I used Dalmatia Fig Spread that I found at Wegmans. I used the entire jar (8.5 ounces).
- I recommend Mike's Hot Honey which I also found at Wegmans. It's really not that hot but if you're worried about heat, use your favorite honey.
- Recipe can eaisly be cut in half – use one package of Boursin.

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