

*I sure miss our 3<sup>rd</sup> Thursday events! I love to come up with fun, tasty and artistic hors d'oeuvres for everyone to enjoy. I miss that creative process and working with our fantastic volunteers. With our receptions on hold until we get the word that it's safe to have a large gathering sharing food and beverage, I thought I might share some of our favorite recipes that we serve, starting with the Poached Apricots – the number one requested appetizer!*

*Stay safe and well,  
Sheila*

### **Poached Apricots with Mascarpone and Pistachios**

1 1/4 cups water

3/4 cup granulated white sugar

1/4 teaspoon of ground cardamom (Whole Foods has the best price for Cardamom – 365 brand)

2 teaspoons fresh-squeezed lemon juice

6 - 8 ounces dried whole apricots - the soft, ready-to-eat kind. I use the Mariani brand that are pre-cut and open like a book.

1/2 cup mascarpone cheese (Cream cheese can be used in a pinch.)

1/2 cup finely chopped salted pistachios

In a saucepan over high heat, bring water and sugar to a boil, stirring to dissolve. Reduce heat to medium-low, add the cardamom and lemon juice. Add the apricots, stir and let them simmer uncovered for approximately 25 minutes. Cover the pan tightly and let cool. (I do this at night and let sit on the stove covered until morning.)

Finely chop the pistachios and place in a shallow bowl; set aside. Using a chopper keeps them contained in the chopper container.

Drain apricots. Open the apricot like a book. Spoon or pipe some of the mascarpone into the apricot and squeeze gently to form a wedge. Dip the cheese side of the apricots into the chopped pistachios.

Serve or refrigerate until serving time. Serve chilled or at room temperature. This recipe can easily be doubled or tripled.

