

Blue Cheese Stuffed Apricots

by
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Makes 12 hors d'oeuvres
or
Serves 4 as a starter course

Ingredients:

- 6 medium – large Fresh Apricots
- 2 tablespoons Extra Virgin Olive Oil
- 1 Tablespoon Aged Balsamic Vinegar
- ¼ cup Crumbled Blue Cheese
- 4 slices Prosciutto, cut into 3 strips each lengthwise (for a total of 12 strips)
- ¼ - ½ teaspoon Crushed Red Pepper Flakes
- 1 teaspoon Flaked Sea Salt (like Maldon or Fleur de Sel or French Grey Salt)

Instructions:

1. Preheat oven to 350 degrees.
2. Cut apricots in half around the pit. Remove pit.
3. Lightly oil a 9-inch round glass dish (or equivalent) with ½ tablespoon of the olive oil.
4. Fill the cavities of the apricots with blue cheese and wrap each stuffed apricot with a strip of prosciutto.
5. Place the stuffed and wrapped apricot halves in the oiled dish. Drizzle with the remaining olive oil and balsamic vinegar. Sprinkle tops with crushed red pepper flakes.
6. Bake for 12 – 15 minutes, until the apricots are softened, the cheese is melted and the prosciutto begins to crisp.
7. Immediately prior to serving drizzle tops of apricots with the olive oil – balsamic vinegar mixture in the bottom of the dish and sprinkle with sea salt.

Can be served warm or at room temperature.
Enjoy with a glass of sparkling wine.