

## Dried Apricots with Lavender Goat Cheese and Pistachios

½ pound dried apricot halves (about 40)

¼ cup orange juice

¼ cup bourbon or brandy

1 (12 oz) log soft mild goat cheese

2 tablespoons fig jam (or cranberry chutney or plum jam)

1 teaspoon dried culinary “Provence” , lavender buds, finely ground in a spice grinder

¾ cup unsalted pistachio nuts, toasted and coarsely chopped

In a medium saucepan, combine apricots, orange juice, and bourbon or brandy. Simmer over medium heat for 10 minutes, or until the apricots are soft and plump (stir occasionally and add more orange juice if the liquid boils away). Drain on paper towels and pat dry. Line a baking sheet with parchment paper and spread the apricots, cut side up on the sheet.

In a food processor, blend the goat cheese, jam, and lavender. Transfer to a pastry bag fitted with a large plain or star tip. Pipe a small dollop of the mixture onto each apricot and sprinkle with the pistachios.

These may be made in advance and refrigerated, covered with plastic wrap. Allow them to stand at room temperature for 30 minutes before serving.

From *The Lavender Cookbook* by Sharon Shipley, Running Press, 2004.