



## Apricot Spread with Chevre

Prep time: 10 minutes / Cook time: 20 minutes

- 2 (15.25-oz.) cans apricot halves, drained and chopped
- 2 tablespoons white balsamic vinegar
- 2 tablespoons minced onion
- ¼ teaspoon sea salt
- 1 teaspoon chopped fresh thyme, plus additional for garnish
- 32 baguette slices, cut on the diagonal
- 3 tablespoons walnut oil
- 1 cup chevre (may substitute blue cheese, brie or another soft cheese)
- 3 tablespoons chopped walnuts, toasted
- Freshly ground pepper to taste



Place the apricots, vinegar, onion and salt in a medium saucepan. Cook over medium heat for 15 minutes or until mixture is thickened, stirring frequently (reduce heat to low towards the end of the cook time to avoid scorching). Stir in thyme and let cool. Meanwhile, brush the baguette slices with walnut oil. Place on a baking sheet and broil for 2 to 3 minutes or until lightly browned.

To serve, top each baguette slice with ½ tablespoon of cheese and ½ tablespoon of the apricot mixture. Sprinkle with chopped fresh thyme and toasted walnuts.

Makes 32 appetizers

Pairing Suggestion: [Mirassou Monterey County Chardonnay](#)