



## *The Edible Garden*

Recipe featured at *Cooking for the Season* demonstration, July 29

### **Grilled Apricots with Goat Cheese and Balsamic Vinegar**

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Adapted from Louisa Shafia's *Lucid Food*

#### **Ingredients**

6 Apricots  
1 small package of plain goat cheese  
¼ cup of balsamic vinegar  
3 tablespoons olive oil  
Salt and pepper

#### **Instructions**

1. Gently wash apricots. Pat dry. Halve apricots following the natural crease that runs from their stem. Remove pits.
2. Toss apricots with olive oil. Then place on hot grill for 1 to 2 minutes, or until warm and light grill marks appear. Turn over and repeat.
3. While apricots are grilling, heat medium saucepan. Once warm, add ¼ cup of balsamic vinegar. Allow vinegar to boil and reduce into a thick glaze.
4. When both the apricots and vinegar are ready, stuff the indentation of the apricot with goat cheese and drizzle with the balsamic reduction. Add salt and pepper to taste.