



# Apricot Goat Cheese Appetizers

Makes 44 servings ~ \$9.66 (\$.21 per serving)

## Ingredients

22 apricots (firm, but ripe)

One container of Old Windmill Farms 'Lime and de Coconut' goat cheese

Zest of two organic limes

## Directions

1. Cut apricots in half and remove pit.
2. Lay apricots out on a serving tray, cut side up. Place a small "scoop" of the cheese in the hollow of the apricot.
3. Sprinkle lime zest over the cheese.

### Notes:

- Do not make too far ahead and keep refrigerated until serving.
- Cost is much less if you use apricots from your yard or that of a neighbor!
- Try using other cheese combinations—such as blue cheese. Top with a candied pecan half in place of the lime zest. Other soft, flavorful cheeses can be used as well—especially those with a sharp or nutty flavor to contrast with the sweetness of the apricot.

*Recipe courtesy of Mary Pat Butler.*

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