Goat Cheese with Warm Apricot, Cherry & Green Chile Chutney

Tarla Fallgatter, cooking instructor



A Tarla Fallgatter recipe

8 ounces goat cheese, log

2 1/2 cups dried apricots, coarsely chopped

1 1/2 cups cider vinegar

1 1/2 cups sugar, or sugar substitute

1 cup poblano peppers, roasted, peeled, chopped

1/2 cup dried cherries, chopped

1/2 cup red onion, chopped

1 whole cinnamon stick, 3 inches

1 1/2 teaspoons mustard seed

1/2 teaspoon salt

3 tablespoons Italian parsley, chopped

8 ounces crackers

Italian parsley sprigs for garnish

Carolyn T's Blog - Tasting Spoons: http://tastingspoons.com

Servings: 8

1. In a 3-4 quart pan over high heat, combine apricots, vinegar, sugar, chiles, cherries, onion, cinnamon stick, mustard seed and salt.
2. Bring to a boil, turn heat to low, partially cover and simmer, stirring occasionally, until the apricots are soft when pierced, about 20-25 minutes. Uncover and simmer until most of the liquid evaporates, about 5 more minutes.
3. Let cool, discard cinnamon stick and stir in the chopped parsley. Preheat oven to 350. Place goat cheese in an ovenproof dish and heat about 5 minutes or until JUST warm. Transfer to a serving plate and spoon some of the chutney over the top. Garnish with the Italian parsley sprigs surround with crackers and serve.

Per Serving (excluding unknown items): 549 Calories; 14g Fat (22.0% calories from fat); 14g Protein; 98g Carbohydrate; 6g Dietary Fiber; 30mg Cholesterol; 609mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1 Lean Meat; 1/2 Vegetable; 2 Fruit; 2 Fat; 2 1/2 Other Carbohydrates.