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Stuffed Apricots with Cream Cheese, Pistachios, Chives and Balsamic Reduction

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Ingredients

- 1 cup balsamic vinegar
- 18 ripe, but still firm fresh apricots
- ½ cup cream cheese (at room temperature)
- ¼ cup shelled, chopped, and lightly toasted pistachios
- 2 tablespoon minced fresh chives

Directions

Place vinegar in a small saucepan; bring to a boil. Reduce heat to low, stirring occasionally and simmer 20-30 minutes, or until reduced by about half. Do not raise the temperature to speed up the process. You'll get balsamic hard candy. Remove from heat and let sauce thicken as it cools.

Halve the apricots and remove the pits. Lay halves on a serving tray, place a teaspoon-sized dollop of room temperature cream cheese into the "cup" of each halved apricot. Sprinkle with chopped pistachios and minced chives. Just before serving drizzle some of the prepared balsamic reduction onto each apricot. Serve immediately