

Bacon~Wrapped Port Poached Apricots



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Makes about 24

12 dried apricots

2T pure maple syrup

1/2c tawny Port

pinch cayenne pepper

12 slices thick~cut bacon

24 wooden skewers

Soak wooden skewers in water for 30 minutes.

Place apricots and Port in small saucepan, making sure Port covers apricots. Simmer gently until apricots are softened ~ about 15 minutes. Set aside and allow to cool.

Preheat broiler. Mix together maple syrup and cayenne in small bowl.

Lay bacon out flat on baking sheet, cut each piece in half and brush with maple syrup.

Remove apricots from Port, pat dry and slice in half lengthwise. Wrap a slice of bacon around apricot, and skewer with soaked wooden skewer. Place skewers on baking sheet and broil 6~10 minutes turning half way through, or until bacon is crispy on both sides.

Serve hot, warm or room temperature.

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