

*Texas Hill Country Olive Co.*

# **BALSAMIC GLAZED DRIED APRICOTS**

with Peach Balsamic Vinegar

## Ingredients:

- 1/2 cup dried apricots, diced
- 1/2 cup Peach Balsamic Vinegar
- 1/2 cup water
- 1/2 tsp black pepper
- 1 clove, whole

## Directions:

1. Place apricots into a small saucepan, and add in the peach balsamic, water, and spices.
2. Bring to a steady simmer, and allow the mixture to reduce until syrupy.
3. Once the bubbles get bigger and slower, remove from heat.
4. To serve at room temperature let sit 10 minutes, or store it in the fridge for 7-10 days.

