



## Mānuka Honey-Glazed Apricots

Honey's Secret to a Charcuterie Masterpiece

### Ingredients

Dried apricots, pitted if necessary.....	1 cup
White sugar.....	½ cup
Bees & Trees Mānuka honey.....	3-4 tbsp.
Water.....	¼ cup
Lemon juice.....	2 tbsp.
Pure vanilla extract.....	1 tsp.



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### Directions

1. In a saucepan over medium heat, combine the Mānuka honey, white sugar, water, and lemon juice. Stir until the sugar dissolves, creating a sweet syrup that will add a golden touch to your apricots.
2. Add the dried apricots to the syrup, reduce the heat to low, and simmer gently, stirring occasionally, for 25 minutes. As they simmer, the apricots will absorb the syrup, becoming moist and plump with a rich, Mānuka honey-infused flavor.
3. Remove the pot from the heat and stir in the vanilla extract. Let the apricots cool in the pot of syrup to room temperature, allowing their flavors to meld and intensify. Then place the apricots on your charcuterie board to enjoy!

**Note:** To keep this sweet sensation fresh and ready for your charcuterie masterpiece, store your Mānuka honey-glazed apricots in an airtight container in the refrigerator for up to 2 weeks