

Apricot Mostarda

Makes about 2 cups

Ingredients

1 tablespoon olive oil
1 shallot, finely chopped
1/4 teaspoon kosher salt
1 teaspoon mustard seeds
1/2 teaspoon crushed red pepper flakes
1/2 cup white wine vinegar
5 tablespoons sugar
1 teaspoon Dijon mustard
2 cups dried Turkish apricots, chopped

Instructions

Heat the olive oil in a small saucepan over medium heat. Add the shallot and salt. Cook for 1 minute, or until the shallots are fragrant and soft. Stir in the mustard seeds and red pepper flakes, and cook an additional minute. Add the vinegar and sugar. Bring to a simmer, stirring often, until the sugar is dissolved, about 3 minutes.

Whisk in the mustard and add 1 cup of the chopped apricots. Bring to a simmer and cook, stirring often, for about 10 minutes, or until the apricots are plump and the mixture has started to thicken to a jam-like consistency. Turn off the heat and stir in the remaining apricots. Cover the pan and cool to room temperature. Transfer the mostarda to one or more tightly covered containers and store in the refrigerator for up to 4 weeks. Serve at room temperature

Credit: Giada de Laurentiis