

Grilled Apricots with dark chocolate, pistachios, honey and cream

The title pretty much tells you all you need to know. The key with this recipe is choosing your fruit wisely: apricots should be firm but ripe. If they're too soft, they'll fall apart on the grill. Also, I had a package of Guittard dark chocolate chips, but any chocolate chips, or shavings of your favorite chocolate bar, will work.

Serves 4

4 firm, ripe apricots, cut in half, pits discarded

Neutral vegetable oil, like canola

16-32 dark chocolate chips, semisweet chocolate chips, or 4 tablespoons shaved dark chocolate

Honey

2 to 3 tablespoons cold heavy cream

2 tablespoons toasted, chopped pistachios

Preheat your grill for direct high heat (450-500 degrees). Brush both sides of the apricots with a thin coating of oil.

Once grill is hot, place fruit cut side down on grates. Grill for 1-1/2 minutes, then flip so the cavity faces up. Grill 1 minute longer, then add 2 to 4 chocolate chips to each cavity (depending on the size of the apricots and how many fit). Grill one minute longer so chocolate softens and turns glossy. Keep in mind that the chocolate chips will hold their shape, which is fine.

Carefully remove the fruit from the grill and place 2 halves in each of 4 ramekins. Drizzle apricots with honey to taste (grilled fruit, and roasted fruit, too, loses some of its sweetness) and pour a little cream on top. Sprinkle with pistachios, and serve immediately.