

## Spiced Apricot Gems



1-1/4 cup of sugar	1 green cardamom pod
2 C water	8 fennel seeds
juice of ½ lemon	5 Szechuan peppercorns
1 cinnamon stick	¾ C dried apricots, whole
1 star anise	or sliced, if preferred
Mint, for garnish	

Place the sugar and water in a saucepan over medium heat. Bring to a boil, stirring occasionally until the water has dissolved. Add the lemon juice and spices and reduce the heat. When the mixture is down to a simmer, add the apricots and simmer on low for 30 minutes, or until the apricots are soft. Remove apricots and strain liquid into bowl with apricots. Serve warm or cool.

### *Captain's Note:*

*Delicious over yogurt or granola. Or; serve on top of a dollop of Greek yogurt alongside spicy roasted meats— it's the perfect complement! Or...over sponge cake for an easy, elegant dessert!*