

# Sunshine Spread

- 11 oz. chevre, softened
- 1/4 c. + 2 Tbsp. sour cream
- 2 Tbsp. melted butter
- 1 Tbsp. honey
- 7 dried apricots (14 pieces if already halved)
- 1/4 c. finely diced red onion
- 2 Tbsp. sunflower seeds, toasted
- 1/4 tsp. salt
- Dash cayenne
- 1 tsp. finely sliced chives

Cut apricots in half (if whole) and then into fine dice. Mix chevre, sour cream, butter, and honey until smooth. Stir in remaining ingredients, combining well, before putting in serving dish. (Optional garnish: additional toasted sunflower seeds.) Serve with your favorite crackers or crisps.

*Accompany with Cooper-Garrod Viognier*