



## Grapes Stuffed with Chevre

Recipe courtesy Laura Calder

Total Time: **15 min**

Prep: 15 min | Inactive Prep: -- | Cook: --

Level: **Easy**

Yield: **4 servings**

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### INGREDIENTS

2 dozen large red seedless grapes

2 to 3 tablespoons cream

1/4 cup chevre, at room temperature

1/4 cup pistachios, chopped

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### DIRECTIONS

Wash the grapes and cut a very thin slice of skin off of the bottom of each [grape](#) so that they will sit upright. Cut the tops off and discard. Scoop out some of the flesh with a sharp paring knife to create a small cavity in each grape.

In a small bowl, [mash](#) the [goat cheese](#) with enough cream to make a smooth, icing-textured mixture. Spoon into a small piping bag, or resealable bag with the corner tip cut off. Pipe some of the goat cheese mixture into each grape and then sprinkle the tops with some chopped pistachios.

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