

Gourmet on the Run

Wine and Kitchen Accessories

137 Marketplace Drive ▪ Mooresville, NC 28117 ▪ 704-696-0030

Chive and Goat Cheese Spread

INGREDIENTS

6 oz soft mild goat cheese at room temperature
4 oz cream cheese at room temperature
4 TBSP fresh chives, minced
1 clove garlic, minced
additional chives or cracked peppercorns for garnish

Notes:

- Serves 8 as an appetizer.
- Recipe can be halved.

METHOD

1. Combine goat cheese, cream cheese, minced chives and garlic in medium bowl. Stir with a fork until well blended.
2. Place a large piece of plastic wrap on work surface. Spoon cheese mixture on to plastic wrap. Lift edges of plastic wrap and form cheese into ball. Remove from plastic wrap and roll into minced chives or cracked peppercorns.
3. Refrigerate for at least one hour or up to overnight.
4. Serve with baguette slices.

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