

Pink Peppercorn Goat Cheese

Spread

- Start with fresh goat cheese, there are a number of fabulous examples to choose from. Next pick a flavorful honey and the pink peppercorns which add an incredible aromatic addition.

- Makes 1 cup.

INGREDIENTS

- 8 OZ fresh goat cheese
- 4 TSP honey
- 1 TSP pink peppercorns, some whole and some crushed.

METHOD

- Preheat Oven to 375°F.
- Spread goat cheese in a small ramekin. Drizzle with honey and pink peppercorns and thyme.
- Bake until cheese is warmed through and soft, about 10 minutes.
- Serve warm with slices of fresh or toasted baguette.

Dry Creek
VINEYARD