

Wisconsin Cheese Trip

8 oz. Goat Cheese(Chevre)

4 oz. Smoked Cheddar, grated

4 oz. Edam Cheese, grated

3 tsp. Balsamic Vinegar

1 Tbsp. Milk

2 Tbsp. Fresh Parsley, chopped + whole leaves for garnish

1 Tbsp. Peppadew Peppers, chopped + slivers for garnish

1 French Baguette, cut into 30 pieces

Mix together in a food processor the cheeses, balsamic vinegar, and milk until very smooth. If the mixture is thick, add more milk until desired spreading consistency. Add in parsley and peppadew peppers until just combined, and reserve to a bowl. Cover and refrigerate until ready to use. While the mixture is chilling, preheat your oven broiler. Cut the baguette into ¼ inch thick slices on a bias, so you have nice oval disks, place on a cookie sheet, and pop them under the broiler until nice and toasted on both sides. Spread cheese on the toasted baguette(crostini), and garnish with a sliver of peppadew pepper and parsley leaf.

“A cheese spread worthy of your next cocktail party”

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Nutrition Information: (does not include bread)

Servings	30 (or 1/2 ounce per serving)
Calories per serving	48
Fat	3.9g
Cholesterol	14.7mg
Sodium	96.5mg
Carbohydrates	0.5g
Fiber	0g
Sugars	0.2g
Protein	3g

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