

APRICOT and ALMOND GOAT CHEESE LOG

Recipe courtesy of ohiosoutherner.com

INGREDIENTS (8 SERVINGS)

- 8 oz. goat cheese (room temperature)
- 1/3 cup almonds
- 6-8 dried apricots
- 3 tbsp chopped basil
- 1/3 cup apricot preserves
- 2 - 3 tbsp honey
- assorted crackers



DIRECTIONS

1. Chop the almonds, apricots and basil. Combine in a small bowl and pour on a piece of plastic wrap. Roll the goat cheese log in the mixture and press gently to coat. Wrap the log in the plastic wrap and return to the refrigerator until firm.
2. On a serving dish, spread the apricot preserves and place the log on top. Drizzle the honey on top of the cheese log. Serve with crackers, fresh apple slices and or bagel chips.