



Appetizer, Serves 4

Herbed Goat Cheese Log

Simplicity itself, this one. Except it's also super tasty. So . . . simplicity *and* super tasty, itself. Together.

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| 1 | Log Goatcheese |
| 1 Tsp | Dill (fresh is best) |
| 1 Tsp | Sea Salt |
| 1/2 Tsp | Garlic Powder |
| 1/2 Tsp | Black Pepper |



The Doing of the Thing: Mix spices and whatnot (everything but the goat cheese) in a shallow plate. Now roll your log of goat cheese around to coat the outside. Boom. Done. Serve with crackers. Pita chips are also a good choice. Or even pretzels.

White wine makes for a nice traveling companion with the goat cheese.

Play Ball: You can further gussy up your goat cheese log by using an ice cream scoop to make little decorative goat cheese globes before coating in the herb mixture. Chilling the goat cheese first makes it easier to work with. Ice cream scoops with the little thumb-driven guillotine thing make nice flat-bottomed goat cheese balls. A melon baller works too.

