

May Recipe from J.T. Ellison — The Easiest Goat Cheese Appetizer Evah!

I am a huge goat cheese fan, and I'm always looking for easy ways to incorporate it. I even stumbled across a cookbook that specializes in goat cheese recipes — *TASIA'S TABLE: Cooking with the Artisan Cheesemaker at Belle Chèvre*. I've tried making fried goat cheese, but it doesn't like to hold together. So in searching for another delivery mechanism, I give you, baked goat cheese.

This is the simplest, best tasting appetizer you will ever serve. A version of this is on the menu at The Pub in Nashville, an awesome, authentic British pub downtown.

Ingredients

- 1 small brick herbed goat cheese
- 1 small brick regular goat cheese
- Your favorite marinara (I love Mezzetta's)
- Fresh pita bread
- Basil
- EVOO

Directions

- Preheat oven to 350 degrees
- Mix the two bricks of cheese together in a bowl
- Spread into a baking dish, a medium ramekin is perfect
- Run a thick line of Marinara along the top — keep some for later
- Drizzle with EVOO
- Bake for 25 minutes
- Top with 2 leaves of fresh sweet basil
- Cut pita bread into small triangles and start dipping