



## **Goat Cheese Appetizer**

**A simple warm cheese is the key to this dish.**

### Ingredients:

- 8 to 12 ounces marinated goat cheese or feta, broken into large chunks
- 2 to 3 teaspoons olive oil
- 4 to 5 sprigs fresh thyme
- 1/2 teaspoon whole pink peppercorns
- Sliced baguette or crackers, for serving

### Directions:

1. Place cheese in a small ovenproof dish, and bake at 325 degrees for 15 to 20 minutes until golden brown.
2. Remove the dish from the oven, drizzle with olive oil, and garnish with fresh thyme (if desired) and whole pink peppercorns.
3. Serve with sliced baguette or crackers.

**Serves 6.**