

Goat Cheese Dip and Goat Cheese Spread - Appetizer.txt

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Creamy Goat Cheese, Spinach, and Shrimp Dip  
(www.fireflyfarms.com)

This variation on a cocktail party [theme] is sure to be a hit at your next party.

Makes about 2 ½ cups

¼ cup cilantro leaves  
2 scallions cut into thirds  
1 garlic clove, minced  
1 jalapeno, chopped  
One 10 ounce package frozen chopped spinach, thawed and squeezed dry  
½ cup mayonnaise  
4 ounces Allegheny Chèvre  
1 tablespoon fresh lime juice  
Salt to taste  
¾ pound cooked shrimp, chopped

In a food processor, pulse the cilantro, scallions, garlic, and jalapeno until finely chopped. Add the spinach, mayonnaise, Allegheny Chèvre, lime juice, and salt. Process until smooth. Add the shrimp and pulse until finely chopped. Transfer the dip to a bowl and refrigerate until chilled before serving.

Herbed Goat Cheese Spread  
(www.marthastewart.com)

1 eight-ounce package cream cheese, room temperature  
1 eleven-ounce package goat cheese, room temperature  
¾ teaspoon coarse salt  
¼ teaspoon freshly ground pepper  
4 teaspoons freshly squeezed lemon juice  
3 tablespoons chopped fresh flat-leaf parsley  
1 tablespoon chopped fresh tarragon  
1 tablespoon chopped fresh dill  
1 tablespoon snipped fresh chives

1. In the bowl of a food processor, process cream cheese and goat cheese together until creamy and well combined. Add salt, pepper, lemon juice, parsley, tarragon, dill and chives; pulse until thoroughly combined, scraping down the sides of the bowl as needed. Transfer spread to an airtight container. Spread will keep, refrigerated, up to 2 days.

Makes 2 cups