

GOAT CHEESE FONDUE WITH BLACK PEPPER CRACKERS

Serves 6

Serving size: 10 ounces

Fondue

1 1/4 cup chevre-style goat cheese

8-ounce package cream cheese in chunks

3 tablespoons Chardonnay

Pinch of nutmeg

2 tablespoons Bonny Doon Vin de Glacier Muscat wine or other ice wine

1. Combine all ingredients in saucepan, stirring constantly over low heat.
2. Whisk smooth before serving and keep fondue warm over a candle in a fondue set.
3. Serve with Black Pepper Crackers and organic apple or apricot slices.

Black Pepper Crackers

2 cups all-purpose flour

1 tablespoon sugar

3/4 teaspoon salt

1/2 teaspoon cracked pepper

2 tablespoons cold butter

1 1/3 cup milk

1. Combine flour, sugar, pepper, and salt in a medium bowl.
2. With pastry cutter, cut cold butter into flour. Pour milk over dry mix and toss with a fork to combine.
3. On floured table, press dough into a ball, press into a square, then roll out evenly into a large rectangle 1/4 inch thick.
4. Cut into desired cracker shapes (circles, squares, clovers, hearts, diamonds) and transfer to a baking sheet.
5. Poke crackers with a fork.

6. Bake at 425° degrees for 8 minutes; rotate baking sheet and bake another 8 minutes.