



Holiday Goat Cheese Bites

(makes approximately 20 bites)

Ingredients:

- Two 8 oz Logs of goat cheese, softened for 10 minutes at room temperature
- Coating ideas:
 - ½ cup dried cranberries, chopped finely
 - ¼ cup freshly chopped herbs (parsley, thyme & rosemary are festive!)
 - ½ cup salted pistachio kernels, chopped finely
- Pretzel sticks

Preparation:

1. Create goat cheese balls using 2 teaspoons of goat cheese and rolling between your palms to form a smooth tight ball
2. Roll each ball in a coating (cranberries, herbs or nuts) until completely covered.
3. Insert a pretzel stick into each ball and place on a serving tray. Serve immediately.
4. To make these ahead, simply form the coated goat cheese balls and place in an airtight container in the fridge (without the pretzels). When ready to serve, simply put a pretzel in each one prior to serving.