

Goat Cheese & Pistachio Spread

At Stonehurst Place we cook with Organic ingredients whenever possible.

- 1 garlic clove, peeled and minced
- 1/2 to 1 teaspoon sea salt
- 12 ounces goat or Montrachet cheese, or three 3-1/2" rolls
- 1/2 cup butter, softened
- 1/4 cup pistachios, toasted and chopped
- 1/4 cup fresh chives, chopped
- black pepper, to taste

Method

1. In a bowl combine garlic and salt; crush to a paste. Add the goat cheese, butter, pistachios, chives, salt & pepper. Beat until smooth.
2. Spread mixture in a serving dish. Chill covered with plastic wrap until serving time.

Notes



To serve: Bring to room temperature and present with toasted French bread slices or assorted crackers.



Servings/Yield

12 servings

Categories

Appetizers

NUTRITION FACTS

Servings: 12

Amount Per Serving

Calories: 185

Total Fat: 16.23g

Cholesterol: 42mg

Sodium: 3376mg

Total Carbs: 1.56g

Dietary Fiber: 0.29g

Sugars: 0.94g

Protein: 6.77g