

GOAT CHEESE AND ROASTED TOMATO SPREAD

SERVES 8–10 Donna Lawhon

INGREDIENTS

½ pint grape tomatoes

halved lengthwise

4 tbsp olive oil

Salt

Sugar

½ cup balsamic vinegar

8 oz log goat cheese

8 oz mushrooms, chopped

4-oz jar sliced

sun-dried tomatoes

½ cup fresh basil

2 cups fresh baby spinach

Slice tomatoes in half lengthwise and place them cut side up on parchment paper. Drizzle with 1-2 tbsp olive oil and salt.

Roast in oven at 275° for 1 hour. Sprinkle tomatoes with a dusting of sugar and roast for additional 30 min or until tomatoes are shriveled and dark red. Remove from oven and set aside.

In saucepan heat ½ cup balsamic vinegar until reduced by half or until it reaches syrup-like consistency, approximately 10 min. Set aside.

Place goat cheese log on oven safe serving platter. Warm at 200° for approximately 15-20 min.

Heat 2 tbsp olive oil in pan and add mushrooms cooking over med heat until brown. Add sun-dried tomatoes, basil, and roasted grape tomatoes. Add spinach and warm over med heat until spinach is wilted.

Remove cheese from oven and top with vegetable mixture. Drizzle with reduced balsamic vinegar.

Serve immediately with crostini or plain crackers.

