

Black Pepper Goat Cheese Appetizer

- 10 oz **goat cheese**, sliced into 1/2-inch thick slices
- 3 T roughly chopped mixed fresh herbs: rosemary, oregano, thyme, basil
- 4 **garlic cloves**, chopped into chunks
- 6 T olive oil, divided
- 1 scant T black peppercorns
- 1/4 t pink **Himalayan** or regular sea salt
- fresh baguette, sliced or crudité

Lay goat cheese slices out in a shallow dish and toss the herbs over and around the cheese.

Heat peppercorns in a heavy frying pan over medium-low for a few minutes, stirring. Add 1/4 cup of olive oil and the garlic, then lower the heat to minimum. Continue to cook for several minutes, stirring, until the garlic is lightly browned and the peppercorns pop.

Pour the peppercorn mixture over the cheese and drizzle on the remaining 2 tablespoons of olive oil. Sprinkle on sea salt. Serve warm or room temperature with slices of fresh, crusty baguette. Serves 8-10. The peppercorns are edible and the garlic, divine, especially alongside the creamy goat cheese.

Jittery Cook

