

Basil & Chèvre Spread

Ingredients:

- 8 oz. fresh goat cheese
(We love Dancing Goats Dairy)
- ¼ cup Garlic Infused Olive Oil
- 1 cup washed and dried fresh basil
- 1 teaspoon A-Premium Balsamic
(or substitute lemon juice)
- 1 teaspoon sea salt
(or add salt to taste)

Directions:

- Place the ingredients inside the bowl of a food processor or blender and process until creamy and smooth in consistency.
- Serve with bread, crackers, pita, vegetables, or as a delicious sauce for pasta or dressing for pasta salad.
- Adjust seasoning if needed and store tightly covered in the refrigerator for up to three days.

From our Kitchen at:

PORT PLUMS

CULINARY GOODS
OLIVE OIL

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