

# Garlic Goat Cheese

Local garlic and goat cheese are available just about year round. Combined with organic olive oil, you can easily create an elegant spread that's very versatile. Recipe from Donna Quinn.

8 Oz	Goat Cheese
3 Cloves	Garlic
¼ Cup	Olive Oil

Blend first 2 ingredients in food processor and drizzle in olive oil until the consistency of mayo. Serve with bread, as veggie or chip dip, as condiment on sandwich, or brush veggies or fish to grill.

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