



FINCH + FENNEL

Hot Pepper Goat Cheese Dip

INGREDIENTS:

- 10 oz Goat Cheese, softened
- 4 oz Cream Cheese, softened
- ¼ c Whole Milk
- 2 Garlic Cloves, minced
- 3 Thyme sprigs, chopped
- ½ c F+F Hot Pepper Jelly
- 6 Green Onions, chopped
- Toasted Baguette for serving



DIRECTIONS:

1. Preheat oven to 350°F.
2. Mix together softened cream cheese & softened goat cheese by hand or in a stand mixer until evenly incorporated.
3. Slowly add in the milk, garlic & chopped thyme, mixing well.
4. Transfer to a baking dish, & bake at 350°F for 10-25 minutes until slightly bubbly.
5. Top baked cheese dip with F+F Hot Pepper Jelly & scallions.
6. Serve with a baguette, cucumbers, radishes, etc.

Enjoy!

