

RECIPE

# Baked Goat Cheese & Jelly



Ready in **35 minutes**

Serves **14**

## Ingredients

- 2 (8oz) cream cheese blocks, room temperature
- 10oz goat cheese, room temperature
- 1 ½ tsp. salt
- 1 tsp. black pepper
- 1 tsp. crushed red pepper flakes
- 2 garlic cloves, grated
- ¼ cup chopped fresh chives, + garnish
- 6oz Jalapeño White Wine Jelly ( or more to taste)
- Crudités & warmed bread for serving

## Preparation

1. Preheat the oven to 350 degrees. Combine cream cheese, goat cheese, salt, both peppers and garlic in a food processor or with a hand mixer. Mix until smooth, about a minute or two, stopping to scrape down sides, as needed. Transfer mixture to bowl and stir in ¼ cup chives.
2. Spoon mixture evenly into a shallow 1 ½ quart baking dish. Bake in a preheated oven until heated through, about 15 to 18 minutes. Place Jalapeño Jelly in a medium bowl and whisk vigorously to loosen. Spread Jalapeño Jelly over hot dip; garnish with additional chives. Serve immediately with crudité and bread.