

Herbed Goat Cheese and Sun Dried Tomatoe Bites



From the Sensenig's Recipe Book

Ingredients

1T fresh thyme leaves
1T fresh parsley
1 T fresh tarragon
1T fresh mint leaves
1 8 oz goat cheese log
1 8 oz French bread baguette, cut into ¼ inch thick slices
2 T extra virgin olive oil
1/2c sun-dried tomatoes in oil drained and chopped
1/c cu fresh basil leaves

Preparation

Roll log in finely chopped herbs Wrap and chill at least 2 hrs
Drizzle baguette slices with olive oil Bake 350 for 7 to 9 minutes
Remove from pan and let cook 5 min
Spread goat cheese on baguette, top with sun-dried tom and basil leaf

Notes:

Source:

Tyler Florence - from Dolores Stevenson