



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Goat Cheese with Chipotle and Roasted Red Pepper –

**1 tsp. cumin seeds
11 oz. log of fresh goat cheese
1 cup of drained roasted red pepper strips from a jar
¼ cup extra virgin olive oil
2 tsp. chipotle hot sauce
1 small garlic clove, finely minced
¼ cup chopped fresh cilantro
2 tbl. toasted salted pumpkin seeds (pepitas)
Toasted baguette slices or crackers**

1. Toast cumin seeds in small skillet over medium heat until fragrant, stirring often, about 2 minutes. Cool.

2. Place goat cheese log on platter. Cover with sheet of plastic wrap. Press into a large rectangle approximately 8 by 3 inches. Sprinkle with cumin seeds, salt and freshly ground black pepper. Mix roasted red pepper strips, olive oil, hot sauce, garlic and chopped cilantro in small bowl. Spoon topping over goat cheese. Top with pumpkin seeds. Serve with toasted baguette slices or crackers.

Credit: Bon Appetit