

## Goat Cheese for Grilling compiled by Crossroads Creamery

**Goat Cheese Pizza** – Buy or make a pizza dough (Boboli is fine too). Roll out thin & brush with olive oil. Grill oiled side down until golden then flip the dough over to cool side of grill. Brush the top (ungrilled side) with olive oil. Be creative – top with grilled veggies, tomatoes (fresh or sun-dried), arugula, fresh herbs (basil, thyme), garlic, crushed red pepper & goat cheese. Grill until done.

**Potatoes** – Put some small potatoes, cut up if necessary, in heavy foil with a little olive oil and sea salt. Roast until soft. Take them off the grill, add herbed goat cheese and let sit until melted in.

**Potato Salad** – Slice red potatoes and boil in salted water until easily pierced. Drain and add your favorite flavor of goat cheese, your traditional ingredients, fresh herbs, salt and pepper to taste.

**Corn on the cob** – “butter” your roasted corn with your favorite flavor of goat cheese

**Beets** - Brush beet slices with olive oil and grill slowly until tender and lightly browned. Top each slice with a little goat cheese and some salad greens (Mark Bittman – NYT)

**Chicken Breasts** – Pound breasts thin and cover with goat cheese such as tapenade, herbs or roasted red pepper. Fold over and secure breast with tooth picks. Brush with olive oil, salt and pepper. Grill until golden and cooked through.

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