

Cranberry Chèvre Spread

1 C fresh cranberries
1/2 C dried cranberries
1/2 C brewed cranberry tea, cooled
8 oz chèvre cheese (goat cheese),
softened
1 T honey

1 t orange zest
1 T fresh thyme leaves
1 T fresh parsley, finely chopped
1/4 C pine nuts, toasted
Salt and pepper to taste

PREPARE THE CRANBERRIES: In a small saucepan, combine the fresh cranberries and brewed cranberry tea. Bring to a simmer and cook until the cranberries start to burst and soften, about 5-7 minutes. Let cool.

MIX THE CHEESE: In a medium bowl, combine the softened chèvre cheese and honey. Mix until smooth and creamy.

ADD ZEST, HERBS, AND CRANBERRIES: Stir in the orange zest, thyme leaves, parsley, and both cooked cranberry mix and dried cranberries. Mix well to incorporate the flavors.

COMBINE: Gently fold in the toasted pine nuts, being careful not to overmix to maintain some texture.

SEASON: Add salt and pepper to taste.

CHILL: Refrigerate the spread for at least 30 minutes to allow the flavors to meld together.

SERVE: Serve chilled with crackers, sliced baguette, or as a topping for crostini.