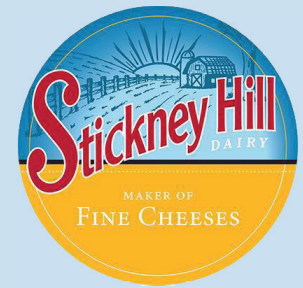


Add Chevre Cheese to Your Menu



with BIX Produce

Warm Herb & Garlic Goat Cheese Dip

Ingredients:

- 48oz Stickney Hill Garlic & Herb Chevre Cheese
- 8oz Plain Cream Cheese
- ½ tsp Salt
- ¼ tsp Black Pepper
- 3 Tb Pine Nuts, Toasted
- 6 Tb Basil Pesto
- 15 Grape Tomatoes, Halved
- 1 French Baguette
- Olive oil
- Salt and Pepper to Taste

Set out Stickney Hill Garlic and Herb Chevre and cream cheese at room temperature until soft. Preheat oven to 350 degrees. In a mixer with a whisk attachment, blend Chevre, cream cheese, salt and black pepper until well incorporated. In a crock pot, or stove top pot, heat dip slowly until fully heated while occasionally stirring. Mix half of the pesto with the grape tomatoes and reserve at room temperature. While Chevre dip is heating, slice the baguette into 3/8" discs. Brush baguette slices with olive oil and lay on a sheet pan in a single layer. Season with salt and pepper to taste and bake in a 350 degree oven for 7-9 minutes until crispy. Once your dip is hot and your baguette slices are toasted, top the dip with the pesto grape tomatoes, pine nuts. Drizzle the rest of the basil pesto and serve.

Note: Feel free to use different toppings to make your dip your own. Instead of the tomato and basil pesto, try diced dried figs marinated in a cherry balsamic vinegar. The possibilities are endless, enjoy!

Spiced Goat Cheese Parfait

Ingredients:

- 48oz Stickney Hill Cranberry Cinnamon Chevre
- 11oz Stickney Hill Plain Chevre
- 10 oz Plain Greek Yogurt
- 1 cup Pistachios, Crushed
- 5-6oz Honey

Set out goat cheese at room temperature until soft. In a mixer with a whisk attachment, whip Stickney Hill Cranberry Cinnamon Chevre and Plain Chevre together until blended. Mix in Greek Yogurt until blended and mixture is soft enough to use in a piping bag. Transfer mixture to a piping bag with a plain circle tip and chill. When ready to serve, pipe desired amount into a champagne flute (or 4oz as recipe yields). Top goat cheese with crushed Pistachios. Top Pistachios with a drizzle of honey and enjoy.

Note: This recipe is meant to be a good starting point. To make this recipe your own use dried fruits, berries, nuts, granola or anything else your heart desires.

Get all of these ingredients at BIX Produce!

View other side for product information



BIX® Produce Company

1415 L'Orient Street, St. Paul MN 55117 • 651-487-8000 • www.bixproduce.com



Get These Ingredients

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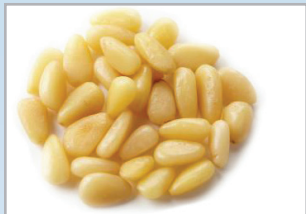
**Stickney Hill
Garlic & Herb
Chevre Cheese**

BIX Item # 81825
Pack Size: 12/4 oz.



Salt

BIX Item # 37962
Pack Size: 12/3 lbs.



Pine Nuts

BIX Item # 31920
Pack Size: 5 lbs.



French Baguette

BIX Item # 49982
Pack Size: 25/10.2 oz.



**Stickney Hill Cranberry
Cinnamon Chevre**

BIX Item # 81845
Pack Size: 12/4 oz.



Plain Greek Yogurt

BIX Item # 98890
Pack Size: 6/24 oz.



Honey

BIX Item # 61680
Pack Size: 5 lbs.



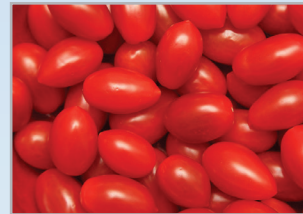
Plain Cream Cheese

BIX Item # 82480
82440
Pack Size: 3 lbs.
10/3 lbs.



Black Pepper

BIX Item #37410
#37420
Pack Size: 1 lb.
5 lbs.



Grape Tomatoes

BIX Item # 8685
Pack Size: 12 count



Olive Oil

BIX Item # 62226
Pack Size: 2.5 Gallon



**Stickney Hill Plain
Chevre Cheese**

BIX Item # 81800
Pack Size: 12/4 oz.



Pistachios (raw, hulled)

BIX Item # 31950
Pack Size: 5 lbs.

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