

Cranberry Pistachio Cheese Log



Servings:

14-16

Prep Time:

10 minutes

Ingredients

- 1 ¼ cups **Fresh Cranberries**
- 1 cup **Roasted Pistachios**, shelled & salted
- 8 oz **Goat Cheese**
- 4 oz **Cream Cheese**, softened
- 2 tbsp **Honey**
- ½ tsp **Cinnamon**
- ¼ tsp **Salt**
- ¼ tsp **Dried Thyme**
- ¼ tsp **Dried Rosemary**
- 1/8 tsp **Black Pepper**
- 1-2 tbsp **Honey** , for garnish

Method of Preparation

Step 1

Add pistachios and cranberries to a food processor and chop into small pieces.

Remove 3/4 - 1 cup and set aside.

Step 2

Add goat cheese, cream cheese, honey and spices to a bowl with the cup of cranberry mixture.

Mix until evenly combined.

Step 3

Add cheese mixture to a piece of plastic wrap. Form into a log and wrap in plastic.

Place in freezer for 20-30 minutes. The cheese should be slightly firm so it can hold its shape, but soft enough for the coating to adhere.

Step 4

On a piece of parchment paper, spread the remaining cranberry mixture out evenly.

Step 5

Carefully roll the cheese log in the mixture, lightly pressing down so it sticks. Press the mixture into the ends of the cheese log.

Step 6

Refrigerate for 15 minutes. Garnish with a drizzle of honey before

serving.

Serve with your choice of crackers.

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