

CHEVRE WITH ROASTED GARLIC

1 head garlic
1 teaspoon olive oil
8 ounces of chevre
2 tablespoons of minced parsley
freshly ground pepper to taste

1. Remove the chevre from the refrigerator and allow to come to room temperature.
2. Preheat your oven to 250°. Remove the outermost skin from the garlic. Placing the head garlic flat side down, cut off the tip of the garlic head to expose the cloves. Place in a small baking dish and drizzle with oil. Bake, uncovered, for about 45 minutes, or until garlic is tender.
3. Cream the chevre in a small bowl. Squeeze the roasted garlic cloves into the cheese and cream well. Stir in parsley and pepper. Mound cheese onto plate, cover and chill for several hours or overnight.
4. Serve with rice crackers.

Serves 10-12.