

## Goat Cheese with Paprika, Garlic, Sun-Dried Tomatoes and Capers

Submitted by Kathy Stanton  
makes 4-6 servings

### Ingredients

- 4-5 cloves garlic
- 4-6 oz fresh goat cheese
- 1/4 c sun-dried tomatoes in oil
- 1/2 rustic baguette
- 2 Tbsp virgin olive oil
- 1 1/2 tsp Spanish paprika
- 2-3 Tbsp capers, drained

### Instructions

1. Remove goat cheese from refrigerator and allow to warm to room temperature.
2. Heat oven to 350 degrees. A toaster oven is good for this. Place the garlic cloves, unpeeled on a pan and drizzle a small amount of olive oil over the top. Place in hot oven and roast until garlic is soft - approximately 15 minutes. Remove and allow to cool.
3. Add the paprika to the goat cheese and mix. Squeeze the roasted garlic into the cheese. Add 1 Tbsp olive oil and mix. The cheese will turn a pinkish-orange color.



4. Cut baguette into slices about 1/3 inch thick. Spread cheese mixture on each slice. Place sun-dried tomatoes and a caper or two onto each slice of bread.