

HERBED GOAT CHEESE DIP

28 lg. garlic cloves (unpeeled)
16 oz. soft fresh mild goat cheese
1/2 c. minced fresh basil or 1 tbsp. dried, crumbled
1/4 c. olive oil
2 tbsp. minced fresh cilantro
4 tsp. minced fresh rosemary
1 tsp. cayenne pepper
1/4 c. chopped fresh chives or scallions



Cook garlic in medium saucepan of simmering water until very soft, about 20 minutes. Drain; cool. Peel garlic. In food processor, pulse a few times to chop coarsely. Add goat cheese and blend well. Toss in basil, oil, chives, cilantro and rosemary and pulse quickly. Season with salt, pepper and cayenne. Cover and refrigerate. Serve with homemade crostini or good flatbread crackers.

(Can be made 3 days ahead, the "curing" time enhances the flavor.)