

Easy, Elegant And Appealing Appetizer



Delight holiday guests with this easy appetizer of goat cheese and Harvest Stone® crackers.

(NAPSA)—This holiday season, you can greet last-minute guests, have a spontaneous get-together with the neighbors after caroling, host an impromptu present-wrapping party, or enhance a quiet evening at home with the family after shopping with this quick and easy appetizer:

Maple-Pecan-Crusted Goat Cheese with Crackers

Prep Time: 5 minutes
Cook Time: 10 minutes
Total Time: 20 minutes
Serves: 8

1 Tbsp Dijon mustard
1 Tbsp maple syrup
 $\frac{1}{3}$ cup finely chopped pecans
 $\frac{1}{3}$ cup finely chopped dried cranberries
1 log (10.5 oz) plain goat cheese
1 pkg (3.54 oz) Harvest Stone® Original Crackers

Preheat oven to 350° F. Stir mustard with maple syrup. Toss together pecans and cranberries. Brush goat cheese all over with maple mustard and coat with

pecan and cranberry mixture, pressing lightly to adhere. Place on parchment paper-lined baking tray; bake for 7 to 10 minutes or until goat cheese is warmed and softened. Transfer to serving dish; serve warm with crackers.

Nutrition Facts: Per 1/8 recipe; Calories 220; Fat 13g; Cholesterol 15mg; Sodium 230mg; Carbohydrate 17g; Fiber 1g; Sugars 5g; Protein 9g.

Tips:

- Substitute honey for maple syrup if desired.
- You can substitute walnuts, almonds, hazelnuts or pumpkin seeds for pecans.

To please your guests and match your gourmet-quality standards, serve it on Harvest Stone crackers. That's because these oven-baked treats are made with whole grains and seeds. They are crafted to be a simply delicious snack that you can feel good about serving. All Harvest Stone crackers are certified gluten free, USDA Organic Certified and free of GMOs.

Learn More

For further facts, go to www.harveststone.com.