

## **Brown Mustard, Basil & Sun-Dried Tomato Pesto On Goat Cheese**

If there's one critter that's in plentiful supply in the Hill Country (other than armadillos), it's goats. It seems that anybody who has a few acres, has goats. Gas-free lawnmowers, we call them! As a result, we have a lot of folks who make excellent cheeses from goat's milk. They're tasty and all-natural - fresh from the farm. We love to spoon this tasty pesto over goat cheese and serve with toasted bagel chips, toasted pita chips, or toasted French bread rounds.

- 1 (3.5-ounce) pkg. soft sun-dried tomatoes
- 4 medium garlic cloves, peeled
- 8 jumbo pitted ripe olives
- 3 tablespoons **Fredericksburg Farms  
Brown Mustard Basil Bread Dipping Mix**
- ½ teaspoon sea salt or kosher salt
- ½ teaspoon sugar
- 2 green onions, roughly chopped
- 1/3 cup grated Parmesan cheese
- 1-1/2 cups olive oil
- 2 (4-ounce) goat cheese rounds

Combine all ingredients except goat cheese in work bowl of food processor fitted with steel blade. Process, using on-off pulses, to make a slightly chunky pesto. Add additional olive oil if desired for a looser consistency. To serve, place the goat cheese rounds in a serving dish and pour the pesto over them. Place a small spreader knife on the edge of the dish. Serve with toasted bagel chips, toasted pita chips, or toasted French bread rounds.