

Sun-Dried Tomato and Goat Cheese Skewers

By Brian Boitano

Ingredients

1 (8-ounce) log fresh goat cheese, chilled

1 cup pistachio nuts, finely chopped

20 sun-dried tomatoes packed in oil

1/2 bunch fresh basil leaves

Special equipment: 20 small skewers or cocktail toothpicks

Directions

1. Fill a pitcher with hot water. Dip a knife into the hot water and slice the goat cheese log in half lengthwise. Slice each half into 10 pieces making sure to dip the knife into the hot water in between slicing to ensure a nice clean cut. Roll each piece of goat cheese into balls approximately 1/2-inch in diameter and put onto a cookie sheet lined with waxed paper.
2. Add the chopped pistachio nuts to a shallow bowl. Roll a goat cheese ball into the pistachio nuts and coat 1/2 of the ball. Return to the sheet pan and repeat with the remaining goat cheese balls.
3. Drain the oil from the tomatoes and put onto a plate lined with a paper towel.
4. Skewer a goat cheese ball onto the skewer. Lay a basil leaf on top a sun-dried tomato. Fold the tomato in half around the basil leaf and add to the skewer with the goat cheese. Repeat with remaining skewers. Arrange on a serving platter, cover and keep refrigerated until ready to serve.

Katie's notes: I think the portion of goat cheese per skewer is too big - in my opinion they should be at least halved. I coated the entire balls with pistachios instead of just half and had plenty of nuts (with leftovers) to do so.