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Momma's Goat Cheese Appetizer

I originally was going to name this recipe "When Judy Met Erin" in honor of the two Indiana Artisans who inspired me to create it--Judy Schad (www.capriolegoatcheese.com) and Erin Edds (www.HoosierMomma.com).

Based loosely on a tapas that I enjoyed a while back at a Chicago Spanish restaurant, this is labeled as an appetizer but it can easily become a light summer meal with the addition of a crisp green salad and a glass of Indiana wine.

1/2 cup Hoosier Momma Bloody Mary Maker ([www.Hoosier Momma.com](http://www.HoosierMomma.com))
2 tablespoons Indiana honey
3 ounces of plain Capriole Farms goat cheese (www.capriolegoatcheese.com)
Four 1 inch slices of crusty bread, toasted

Preheat oven to 400 degrees F.

Line a small baking sheet with foil.

Place two half cup oven safe ramekins on the foil lined baking sheet.

Thoroughly combine the Hoosier Momma Bloody Mary Maker and honey and divide between the two ramekins.

Slightly crumble the goat cheese and evenly divide it between the two ramekins--just gently place it on top of the sauce, some of it might sink--that's fine.

Bake for 15 minutes or until the cheese is lightly browned and the sauce is warmed through.

Let cool for 5 minutes.

Place the ramekins on individual serving plates and serve with the bread slices for dunking.

You can drizzle the top of the goat cheese with a little fruity olive oil and add some freshly ground pepper if you like.

Makes 2 appetizers.

Recipe created by Victoria Wesseler

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