

Appetizer Ideas to accompany Riesling

- Pitted Dates stuffed with blue cheese and drizzled with a balsamic reduction
- Blueberry chevre on crackers
- Mini Pear tarts

Puff pastry sheet cut into 9 squares
Place each square in mini muffin tin
Place lil square of Brie cheese
Sliced or diced pear on top
Fold over 4 corners
Bake per instructions for pastry

- Smoked Salmon Dip

2 cans Alaska Smoked Salmon
8 oz. cream cheese

ground nuts and chopped parsley

Warm cream cheese to room temperature and mix in with smoked salmon. Add ground nuts and chopped parsley. Store in refrigerator until ready to serve with crackers.

- Chevre & Honey Appetizer

your favorite crackers

2 Goat Cheese Logs (approximately 4oz.)

2 Tbsp. honey, plus more for drizzling

¼ cup coarsely-chopped toasted pecans

½ tsp. fresh thyme leaves, chopped

coarse sea salt

- 1) Mix the goat cheese & honey together until relatively smooth.
- 2) Spread generously on crackers.
- 3) Top with chopped nuts, fresh thyme, and sea salt.
- 4) Drizzle with a bit more honey.

