

Cream Cheese, Goat Cheese or Brie with Spicy Preserves Appetizer

Ingredients:

- 8 Oz block of Cream Cheese
- Or
- A good quality, plain cherve log, 3-6 oz depending on number of diners
- Or
- A nice ripe wedge of Brie, with the top rind removed
- Depending on your taste buds, your choice of:
 - Peach-Chardonnay with Chipotle - (Spicy)
 - Raspberry-Syrah with Chipotle - (Spicy)
 - Spicy Blackberry-Zinfandel
- Better quality crunchy crackers - An assortment is nice

Method:

- Bring cheese and preserves to room temperature & place cheese on a nice salad plate
- Spoon plenty of preserves over the cheese and serve with knife-spreader along side a basket or two of crackers.

Wine suggestions: Sparkling, Riesling, Pinot Grigio, light red such as Beaujolais, depending on which preserve you serve