

Seasonal Eating

Apple Fig Goat Cheese Spread

8 ounces cream cheese, softened
10 ounces goat cheese, softened
1/4 teaspoon black pepper
1/4 teaspoon kosher salt
1/2 teaspoon dried thyme
1 tablespoon butter
2 cups finely chopped, peeled apples
12 dried figs, finely chopped
1/4 cup water
1 tablespoon lemon juice
1/4 cup brown sugar
1/4 teaspoon cinnamon
pinch kosher salt
1 teaspoon balsamic vinegar
1/2 cup chopped walnuts, toasted
crackers or pita chips

In a medium bowl, stir together cream cheese, goat cheese, pepper, salt and thyme. Spread into the bottom of a serving bowl or small casserole. In a medium skillet, melt butter. Add apples, figs, water, lemon juice, brown sugar, cinnamon and salt. Cook over medium high heat until apples are tender and liquid is syrupy and almost evaporated, about 10-15 minutes. Stir in balsamic vinegar and cook another minute or so. Let cool. Spread over the cheese mixture (if serving later, cover and store in the refrigerator, bring to room temperature before serving). Sprinkle with toasted walnuts and serve with crackers or pita chips.