



## Sweet & Salty Honey Cheese Spread

### Description

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Sweet & Salty HONEY CHEESE SPREAD  
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This Sweet & Salty Honey Cheese Spread is one of my favorite go-to appetizers to make in the summertime. My family loves goat cheese. I know there are many people who aren't big fans of goat cheese, but even if you aren't I think you might like this spread.

It's easy to make and can be put together in 10 minutes. The sweetness of the honey and the saltiness of the sunflower seeds are a nice complement to the tangy soft goat cheese. Goat cheese or Chèvre as you may see it labeled can be found in the grocery store with the specialty cheese. I like to purchase it at Sam's Club or Costco because a large log is often less expensive.

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This 4 ingredient recipe comes from the [Southern Living Farmers Market Cookbook](#). It's filled with tons of great recipes categorized by season. I like to serve this sweet and salty honey cheese spread with crackers. A few blueberries and raspberries scattered around it add to the presentation and pair nicely with the cheese. A nice glass of wine also tastes great with it.

### Sweet & Salty Honey Cheese Spread

Author: Dawn Pasco

An easy 4 ingredient appetizer.

#### Ingredients

- 1 (10.5 oz goat cheese log)
- 1/4 cup roasted, slated sunflower seeds
- 1/3 cup honey
- 1 pt fresh raspberries, blackberries or blueberries
- Garnish: fresh mint
- Serve with assorted crackers

#### Instructions

1. Press or roll goat cheese log in sunflower seeds thoroughly covering cheese, including ends.
2. Arrange cheese on a serving platter with any remaining sunflower seeds.
3. Drizzle with honey.
4. Sprinkle berries round platter.
5. Serve immediately with assorted crackers.

Linking to: [Treasure Box Tuesday](#), [Hit Me With Your Best Shot](#), [I'm Lovin' It Link Party](#), [Foodie Fridays](#), [Six Sisters' Strut Your Stuff](#)

#### Date Created

2014/08/11

#### Author

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