

Baked Goat Cheese

Bobby Collins

8 oz. goat cheese
2 Tbsp. fresh basil, chopped
¼ tsp. Cajun seasoning
⅛ tsp. freshly ground black pepper

Topping:

¼ cup sun-dried tomatoes
packed in oil, diced
3 cloves garlic, minced
Freshly ground pepper to taste
1 tsp. dried rosemary or
2 tsp. fresh, chopped
2 Tbsp. olive oil

Mix cheese, basil, Cajun seasoning, and pepper until blended. Transfer to a greased ovenproof ramekin.

Combine topping ingredients; marinate 1 to 24 hours (the longer the better). Place topping on goat cheese mixture. Bake at 350° for 20 minutes or until bubbly. Serve with crackers or French baguette.

Captain Rodney's Cheese Bake

Natalie Horany

½ cup mayonnaise
1 cup shredded sharp Cheddar cheese (or a little more)
1 package (8 oz.) cream cheese
2 green onions, finely chopped
8 Ritz crackers, crushed

8 slices bacon, cooked crisp and chopped
½ cup Captain Rodney's Boucan glaze (you can also use the Mango Pepper Glaze, if needed)

Mix the first 4 ingredients and place in a greased quiche or tart pan or anything made for baked dips. Top with crushed crackers and bake for 15 minutes at 350°.

Top baked cheese with crumbled bacon and drizzle the ½ cup glaze over the top. Serve with wheat thins or any chip you prefer.