

Krug's

Savory Goat Cheese Balls

This is a fabulous appetizer or snack –these balls disappear fast at a party since they compliment both beer and wine. Additionally the balls can be made ahead and frozen until needed.

Ingredients

- ½ cup **unsalted** butter at room temperature
- 1 cup unbleached white flour
- 2 cups grated goat cheddar cheese
- 48 pimento stuffed olives, **rinsed and drained**

Directions

Cut butter into flour until mixture resembles small peas. Add cheese and mix thoroughly.

Wrap one teaspoon of cheese mixture around each olive, forming a ball and completely covering the olive.

Arrange cheese balls on baking sheet and freeze until firm. Transfer to a plastic bag and keep frozen until baking time.

Bake 15 to 18 minutes in preheated 425° oven until lightly browned. Serve hot.

GCH +*B Caprikorn Judge's Krugerrand



Krug is our best known buck and he truly has it all. In addition to being a permanent champion and appraising excellent he is also an “elite buck” on the USDA Sire Summary.

Krug received the prestigious “Total Saanen Buck” award in both 2005 and 2007.

Krug's daughters really milk – producing lots of high quality milk which we used to produce the cheddar cheese used in this delicious recipe. Krug has over 30 daughters who each produced over 3,000 lbs of milk in a single year, including the 2007 number one milk producing goat in the entire country.