

## Herbed Goat Cheese Bites

*This recipe was provided courtesy of local cookbook author and chef, Carla Snyder. Learn more about Carla and discover her recipes at [Ravenouskitchen.com](http://Ravenouskitchen.com).*

*Start-to-Finish: 1 hour 30 minutes*

*Hands-On Time: 30 minutes*

*Makes about 25 bites*

### Ingredients

- 2 Tbsp. fresh basil, thinly sliced
- 2 Tbsp. Italian parsley, minced
- 1 tsp. fresh marjoram or oregano, minced
- 2 Tbsp. sun-dried tomatoes, finely chopped
- 8 oz. goat cheese
- 1/2 tsp. Kosher salt
- Freshly ground black pepper
- 1 cup (or less) Extra virgin olive oil, to cover goat cheese balls



### Instructions

1. On a large cutting board, slice the basil, mince the parsley and marjoram or oregano and chop the sun-dried tomatoes.
2. In a medium bowl, stir together the chopped herbs and tomatoes, goat cheese, salt and a few grinds pepper with a fork until well blended.
3. Chill the mixture for about 1 hour then, using a tablespoon-size scoop, shape the herbed goat cheese into balls rolling them lightly between your hands to make a smooth ball.
4. Pour the olive oil over the goat cheese balls and let them sit for up to 1 week to let the flavors develop. Arrange the balls on a tray with toothpicks and toasted baguette slices or serve them as part of a cheese plate with assorted cheeses, fruit and nuts.

*Make-ahead:* The bites can be refrigerated and covered with olive oil for up to 1 week.