

# Festive Holiday Cheese Log



## What You'll Need:

- 1 10.5 oz log of goat cheese, taken out of the fridge to soften
- 1 10 oz jar sun-dried tomatoes
- 1 10 oz jar pitted kalamata olives
- 2.5 oz fresh basil
- olive oil
- Salt and pepper
- 1 baguette (or just plain crackers)

---

## What You'll Do:

1. If you're making toasts, preheat oven to 400°. Slice your baguette thinly and brush each side with olive oil. Place them on a baking tray and toast until they are nice and golden brown.
2. Chop up your olives, casually, into little chunks.
3. Chop up those gorgeous sun-dried tomatoes into chunky chunks as well!
4. Add chopped up basil into a mixing bowl along with the tomatoes and olives. Add a few glugs of good olive oil, some salt, pepper, and red peppers flakes.
5. Stir until everything is evenly combined. Adjust flavors to taste. I find that if you can let this mixture marinate for at least 30 minutes, it really reaches peak flavor.
6. Now grab your favorite tray and center your cheese log on it.
7. Arrange your toasts around your cheese log, leaving a bit of space between the two for your festive topping to join the party. I like to do the topping last, as I do enjoy when some of it spills over the cheese and onto the bread.
8. Now, the grand finale! You get to arrange the topping over the log.
9. Don't forget a few knives or spoons (my preference) to get in there and grab what you need and get it on your toast!
10. Enjoy!