

**Goat Cheese Log with Smoked Almonds and Peppercorns**  
**Chef John Gonzales, A Chef's Kitchen**

Probably one of the tastiest, easiest, quickest and a most festive of appetizers. Mixed peppercorns are usually found in the spice section of good grocery stores and if you can find the pink peppercorns separately add more of them to the mix. You will want to buy four logs of goat cheese and double the recipe just to have some left for yourself.

Servers 4-6

2 4-ounce logs of goat cheese  
3 ounces smoked almonds  
2 tablespoon of colorful mixed peppercorns  
½ teaspoon kosher salt  
2 teaspoon chopped parsley  
2 teaspoon chopped chives

Coarsely chop almonds in a food processor or spice grinder and place in a small mixing bowl. Using a meat tenderizer or other heavy instrument, crush the peppercorn mixture between layers of a folded kitchen towel. Add the peppercorns to the almonds. Add the salt, chopped parsley and chives and mix together. Roll the goat cheese log in this mixture on all sides and present with crackers, bagel crisps or toast rounds and apple slices. This cheese log is wonderful crumbled on salad as well.