



GOAT CHEESE & PEAR FIG TERRINE

- 1/3 cup chopped walnuts, toasted
- 1/3 cup **TSG Pear Fig Preserves**
- 1 pkg (8 oz) cream cheese, softened
- 1 pkg (3.5 oz) soft goat cheese
- Assorted crackers

1. Mix nuts and Pear Fig Preserves in small bowl and set aside. Beat cream cheese and goat cheese in mixer bowl until smooth.
2. Line a small cereal bowl with plastic wrap, extending wrap over edge. Place 1/2 of the cheese mixture in bottom of bowl; spread evenly. Top with preserve mixture, then with remaining cheese, spreading evenly. Refrigerate, covered, at least 15 minutes.
3. To serve, invert cereal bowl onto platter; remove bowl and plastic. Serve terrine with crackers.

Makes 8 servings.

Note: Terrine can be made through step 2 the day before; refrigerate, covered.

To Toast Walnuts: Spread nuts in shallow baking pan; bake in 350°F oven until golden, 6 to 8 minutes, stirring once. Or, spread nuts on microwave-safe plate; microwave, uncovered, on HIGH at 30-second intervals, stirring after each interval until golden, up to 3 minutes.