

Baked Feta with Honey

Adapted from a NY Times recipe, this simple appetizer will become a go to when you are pressed for time. We like it HH Rosemary Infused Honey, but try it with any flavor for a new taste treat!

Active Time: Total Time:

Ingredients:

8 oz.block of feta 1 ½ Tablespoons *HH Lemon Olive Oil*, or plain olive oil 1 Tablespoon *HH Rosemary Infused Honey* Freshly ground pepper

To Serve:

Pita bread Crackers Fresh vegetables

- 1. Preheat oven to 400 degrees. using paper towel, blot feta block dry.
- 2. Place feta in an oven safe serving dish. Brush all over with olive oil. Bake in preheated oven for 8 10 minutes, or until feta is starting to soften.
- 3. Remove feta from oven. If necessary, heat honey for a few seconds in microwave to spread more easily. Spread honey evenly over cheese. Turn on broiler. Broil on second shelf down until top of cheese is starting to brown and bubble. NOTE: Watch carefully so that honey doesn't burn!
- 4. Sprinkle with black pepper before serving.

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