

Goat Cheese Salad Dressing

From Food and Wine magazine

4 oz. soft goat cheese, at room temperature
2 teaspoons white wine vinegar
1 teaspoon Dijon mustard
Pinch of superfine sugar
2 tablespoons buttermilk
Salt and freshly ground white pepper
1 tablespoon minced scallion or chives

In a small bowl, stir the goat cheese, vinegar, mustard and sugar until smooth. Stir in the buttermilk and 2 tablespoons of water until smooth; if necessary, stir in more water. Season with salt and white pepper. Stir in the scallion or chives just before serving. The dressing can be refrigerated, covered, for up to 3 days. This is great over a salad of Tega Hills lettuce. - *Cindy Morris*