



Pita Chips with Pesto-Goat Cheese Dip

4 (4-ounce) logs of fresh goat cheese (I use Lively Run)
½ to ¾ cup of freshly shredded Parmesan cheese
1 to 1 ½ cups of basil pesto from a jar
2 tablespoons of balsamic vinegar
Extra basil leaves; thin slices of roasted red pepper (optional)
Pita Chips (You can purchase or make your own)

Blend first four ingredients in a food processor until very smooth.
Cover and chill for four hours.

To Serve: Garnish with a few basil leaves and thinly sliced roasted red peppers. Serve with the Pita Chips.

If you decide to make your own Pita Chips, here's the recipe.

Pita Chips

10 pita bread rounds

Cut each pita bread into 2 pieces and then cut each piece into 8 wedges. Place in single layers on ungreased baking sheets. Bake in preheated 350 degree oven for 5 to 8 minutes or until they are crisp but not brown.

You should get about three dozen pita chips from this recipe.