

# Cook with local Chefs!

## *Chef in the Market*

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### Recipe

#### Spring Goat Cheese Snacks

3 oz of goat cheese  
1 T. fresh farmers market chives  
Fresh local radishes 1 bunch or more!  
Juice and zest of ½ lemon  
Bread farm crackers, local crackers, homemade crackers, or your choice

Soften goat cheese at room temp ½ hour. Mix with chives, lemon zest and juice. Spread on cracker of choice and top with slices or quarters of radish.

Sprinkle with fresh ground black pepper if you like.

*Recipe courtesy of:  
Chef Diana Seligman of Bellingham Golf and Country Club*