

These are but a few suggestions of how we use wonderful artisanal & farmstead cheeses & enjoy them daily at Annie Gunn's & The Smoke House Market

Perfect Cheese Party Snacks

Served between slices of French bread, sprinkled atop pasta, baked into a souffle or casserole accompanied by a glass of wine and a sliver of fresh fruit. Cheese is as perfect for entertaining as if it is for everyday enjoyment. The following are a few of our favorites.

Brush baguette slices with garlic oil, toast until golden and spread with goat cheese or sliced mozzarella. Top with drained oil-packed sun-dried tomatoes & basil sprigs.

Top slices of kiwifruit with Explorateur or a fruit-flavored natural cream cheese for a tea snack. Serve on unsalted crackers or split biscuits.

Stuff fennel stalks or celery sticks with Gorgonzola or another blue cheese and sprinkle with toasted walnuts.

Stuff cherry tomato halves with herb flavored fresh mild white goat cheese or natural cream and tuck in a basil leaf.

Place a dollop of fresh mild white goat cheese or mango chutney-flavored natural cream cheese on red or green endive leaves and top each one with 2 cooked small bay shrimp.

Dollop dried apricots with Saint-Andre and sprinkle with chopped toasted pistachios or chopped peeled toasted hazelnuts.

Halve figs and spread with mascarpone and a strip of prosciutto. Or top with Gorgonzola and broil until heated through.

Peel, halve, pit and quarter peaches. Dollop with Saint-Andre and sprinkle with toasted pine nuts.

Spread toasted baguette slices with fresh mild white goat cheese and top with a red pepper pesto, an olive pesto or a few dried cherries.



Wonderful Cheese Salads

"A meal that ends without cheese, is like a beautiful woman with only one eye!" Brillat-Savarin

Eight wonderful cheese, fruit & nut salads. Easy, elegant & fantastic combinations for these first course piquant salads. Try your favorite light vinaigrette to dress these salads or blend 1/4 cup of fruity olive oil, 1- 1/2 tablespoons raspberry vinegar, 1 teaspoon cassis syrup, 1 minced shallot, 2 teaspoons Dijon mustard and salt and pepper to taste.

Remember the crusty fresh bread and a glass of your favorite wine for the perfect meal.

Blueberry, Brie & Pecan Salad, Toss oak leaf and field greens with vinaigrette & arrange on salad plates, scatter with blueberries, slices of brie and toasted pecans.

Pear, Gorgonzola & Walnut Salad, Arrange Belgian endive leaves on salad plates & top with comice pears, crumbled gorgonzola, cambozola or other blue cheeses & a few toasted walnuts. Drizzle with vinaigrette.

Goat Cheese, Papaya & Pistachio Salad, Arrange baby green or arugula & field greens on salad plate. Top with sliced papaya & nuggets of fresh white goat cheese. Garnish with toasted pistachios & drizzle with vinaigrette.

Nectarine, Saint-Andre & Pine Nut Salad, Toss mixed greens with vinaigrette & arrange on salad plates. Top with a pinwheel of sliced nectarines or peaches, nuggets of St. Andre or Explorateur cheese & toasted pine nuts.

Spinach Salad with Tangerines, Pine Nuts and Parmigiano Reggiano, Toss spinach leaves with vinaigrette & arrange on salad plates. Top with tangerine or orange & grapefruit sections, avocado chunks & shavings of Parmigiano Reggiano cheese & toasted pine nuts.

Grapes, Gorgonzola & Almond Salad, Toss mixed field greens with vinaigrette & sprinkle with red seedless grapes, nuggets of gorgonzola or your favorite blue cheese, St. Augur & toasted slivered almonds.

Apple, Jarlsberg & Hazelnut Salad, Toss mixed field greens with vinaigrette & sliced Fiji or Jonathan apples, chunks of Jarlsberg or another favorite cheese and chopped peeled & toasted hazelnuts.

Strawberry, Spinach & Feta Salad, Toss spinach leaves & a handful of strawberries with vinaigrette & sprinkle with crumbled feta & toasted pistachios.

"Cheese is the Soul of the Sail" Purre Androuet