

MAKING LIFE MORE FUN

For Party Pleasers, Choose Cheese

(NAPSA)—Spend more time celebrating with family and friends by limiting kitchen duty with easy appetizers featuring popular, affordable cheeses.

Here are hints: Boursin has an irresistible taste, a light, crumbly texture that melts readily and is best served simply on a baguette round. It comes in a variety of flavors, including Garlic & Fine Herbs and new Garlic & Roasted Red Pepper.

- Stuff the cheese into warmed minibrioche, top with herbs (savory) or sugared chopped pecans.

- On a cucumber round, layer a piping of the cheese with marinated sun-dried tomato.

- Parboil tiny potatoes. Scoop out a bit of the inside; mix potato with Boursin and diced prosciutto and stuff back into shell; bake 8-10 minutes at 350°F.

Mild, mellow-nutty Jarlsberg is a classic, complementing a broad range of tastes.

- Cube it and skewer with a small piece of dried fruit, salami or chorizo, olive or sun-dried tomato and fresh basil.

- Try mini grilled cheese on pretzel bread with hot, sweet mustard.

- Make a fondue and dip in cubed French bread, fresh sliced apples and pears, or melt a wedge in a cast-iron skillet for satisfying raclette, served with roasted potatoes and grilled sausage.

Goat cheese is a delicious choice to have on hand for those who are lactose sensitive. Woolwich Dairy makes a style of soft, fresh chevrai that's mildly tangy plus a creamy, buttery goat Brie.

- Top goat Brie with strawberry preserves and toasted sliced almonds.



The next time you need appetizing ideas for a picture-perfect party, smile and say “cheese.”

- Stuff chevrai goat cheese into fresh dates or figs; top with cherry preserves and chopped, salty nuts.

- Bake goat Brie in puff pastry dough for a classic treat.

Some simple ideas combining the cheeses:

- Stuff Boursin or chevrai goat cheese into cherry tomatoes; spread on cucumber rounds and endive leaves, sprinkle with chopped, fresh herbs or sprouts.



- Spread chevrai goat cheese or Boursin on baguette round; top with caramelized onions or fig jam and warm slightly.

For additional appetizer and entertaining ideas, visit www.norseland.com, www.boursincheese.com and www.woolwichdairy.com.