

Three Pounds of Cheese

Written by Debbi Covington

Tuesday, 31 May 2016 08:04 - Last Updated Wednesday, 01 June 2016 07:26



I was watching the news this morning and learned that the world has an overrun of cheese – such a huge overrun of cheese that it will take each and every person on the planet eating an extra 3 pounds of cheese this year to get the cheese market back on kilter. I don't know about you, but I'm ready, able and willing to do my part for the cheese industry. The recipes this week all feature cheese. Some are hot and gooey, some are cool and firm, but all are deliciously cheesy! (*Photography by Paul Nurnberg.*)

Creamy Eggs with Goat Cheese

Stirring a little goat cheese into lightly scrambled eggs transforms a simple dish into a delicious and special brunch.

12 eggs

½ cup light cream

2 tablespoons chopped fresh marjoram

Sea salt

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Freshly ground black pepper

4 tablespoons butter

6 ounces goat cheese, crumbled

Beat the eggs in a bowl with the cream and marjoram; season with salt and pepper. Melt the butter in a nonstick skillet, add the eggs and stir over low heat until they are beginning to set. Stir in the goat cheese and continue to cook briefly, still stirring, until cheese melts into the eggs. Serve immediately. Serves 6.

Pistachio Peppercorn Crostini



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According to Spanish legend, tapas got its start when King Alfonso the 10th issued a decree that all Spanish taverns must serve a bit of food or tapa with each glass of wine. Derived from the Spanish verb tapar, to cover, a tapa is a bit to accompany drinks, customarily eaten when standing up. During King Alfonso's days, a savory treat such as bread or cheese was placed over the top of every glass of wine sold to keep out the flies and dust between sips.

1 cup crumbled blue cheese

8 ounces cream cheese, softened

1 teaspoon cracked black peppercorns

1/3 cup pistachio nuts, chopped

1 loaf French bread (12-inches long), cut into 1/2-inch slices

1/3 cup extra virgin olive oil

Pistachios, to garnish

Combine cheeses, peppercorns and pistachios. Mix well; set aside. Brush both sides of each bread slice with olive oil. Preheat broiler; broil bread slices until lightly browned on both sides, turning them once. Spread each slice with the cheese mixture; garnish with pistachios. Serve 2 slices per person. Serves 6.

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~~With Beans, Great Cheese Dip, you can be satisfied, you'll never notice it's actually good for~~
~~and good for you.~~



~~We don't like it with the cheese, but if you add a little cheese and bake in the oven, you'll~~
~~and it's really good. So, if you're looking for a good dip, this is the one.~~



~~For more Walnut Toss Sandwiches, see here. You can use toasted nuts in every recipe that calls~~
~~for nuts, like bread, cream, fruit and chocolate. Walnuts, mix well. Spread~~



~~What a wonderful recipe! The @DebbiCovington is the author of the book, 'Dinner & Dessert, 60 Minutes'.~~