

# Goat's Beard Queso

The heat of the habaneros is balanced by the goat cheese. With the strong flavor of the goat cheese and the fire of the habaneros, a little dab will do ya!

- 1 Tbls. Oil
- $\frac{1}{2}$  C diced onion
- 1 clove chopped garlic
- 1 – 15 oz. can diced tomatoes well drained
- Salt and Pepper
- 5 Habaneros sliced – See note
- 1 – 8 oz. log fresh goat cheese
- $\frac{1}{4}$  cup chopped cilantro
- $\frac{1}{2}$  Cup toasted pumpkin seeds (pepitos) ground to a fine dust (optional)

1. Heat oil in a skillet over medium heat.
2. Add onions and sauté until soft – about 3 minutes
3. Add Garlic and cook for 30 sec.
4. Add tomatoes and continue to cook until tomatoes start to wilt.
5. Add salt and pepper to taste
6. Add sliced habaneros and stir to incorporate. Remove from heat.
7. Cream goat cheese in a food processor
8. Add onion mixture and cilantro. Continue processing until queso is smooth.
9. If queso is too thin, carefully add toasted ground pepitos until you reach the desired consistency.
10. Serve warm or at room temperature

Note: To slice habaneros, hold the pepper by the stem and start slicing at the tip, moving toward the stem as you slice.

Then use the stem with the little top piece to wipe any slices off of the knife. If there is no stem, use a fork to hold down the stem end and proceed as above. You could come

to regret touching a sliced habanero.

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# Roasted Peanut Habanero Salsa

Spicy, nutty and addictive. This salsa is great with chips or veggies. I use fresh ground peanut butter and fresh juice.

- 1 cup roasted peanuts
- 1 2/3 cups peanut butter
- 6 cloves (2 Tbls) garlic cloves, minced
- 2/3 cup salsa
- ½ cup lime juice
- 2/3 cup orange juice
- 4 habaneros
- 2/3 cup chopped white onion
- 1 sm bunch cilantro, chopped
- 1 Tbls corn oil

1. In a small dry skillet over med high heat, roast the habaneros until they just begin to blacken.
2. Combine all ingredients, except oil, in blender and blend until smooth.
3. With blender running, add oil slowly.