Leek and Goat Cheese Spread
(Footnotes magazine)
Makes 2 cups
1 tbsp olive oil
2 leeks (white and light green parts only), chopped
3 cloves garlic, minced
¼ tsp black pepper
2 small logs of soft goat cheese
2 tsp finely chopped fresh herbs (rosemary, thyme, or sage)
Pinch of salt and cayenne pepper

In a skillet, heat oil over med heat; fry leeks, garlic, pepper, salt, and cayenne together stirring until softened and golden (about 5 minutes)
Add ¼ cup water to the pan. Put contents of pan in a bowl and let cool.
Add goat cheese and herbs to the bowl and mash with a fork until smooth. Refrigerate.