

Very tasty and gourmet, these easy appetizers were inspired by a recipe in Real Simple magazine. An easy makeover involved changing Farmer's Cheese for Ricotta Cheese and adding green onion and salt to the cheese for more flavor.

Serves 3-4



Farmer's Cheese with Almonds and Raisins

1/4 c. roasted unsalted almonds
1/4 c. golden *or* regular raisins
2 Tbs. green onion, finely chopped,
divided
1-1/2 Tbs. olive oil
Pinch kosher salt
Pinch pepper
2 endive heads
3/4 c. Friendship Farmer's or Hoop
Cheese*

Roughly chop almonds.
Combine them in a small bowl with
raisins, 1 Tbs. green onions, olive oil,
salt and pepper. Trim the ends from
endives and separate the leaves.
Arrange the leaves on a plate.

In another small bowl,
combine Farmer's cheese with 1 Tbs.
green onions and another pinch of
salt. Add a small amount of SCD legal
plain yogurt if it seems dry.

Top each endive leaf with a
dollop of cheese mixture and a
spoonful of the almond mixture.

*Check this website for local sources of
Friendship Farmer's Cheese:
[http://www.scdiet.org/8resources/
drycurd_sources.html](http://www.scdiet.org/8resources/drycurd_sources.html)