



Melting Mediterranean Feta Cheese

Crunchy, soft melting feta cheese drizzled with honey peppered glaze

Honey Thyme Glaze:

1/3 cup honey
1 Tablespoon thyme leaves
1/2 teaspoon ground black pepper

Feta Cheese

1 egg
1 Tablespoon fresh orange juice
2 Tablespoons all-purpose flour
1/3 cup panko breadcrumbs
1 (8 ounce) chunk traditional feta cheese
5 to 6 Tablespoons avocado oil
As desired, thyme stems and leaves
Serve with: cherry or grape tomatoes; ½ cup pitted Kalamata olives, assorted crackers

- In a small bowl, whisk honey, thyme leaves, and black pepper; set aside.
- In a shallow bowl, whisk egg with orange juice. Place flour in another shallow container; and breadcrumbs in a third shallow container.
- Dredge feta chunk in flour; coat with egg wash, then dredge in breadcrumbs, lightly press on breadcrumbs to adhere.
- Place oil in skillet over medium high heat or use a deep fryer, follow fryer directions. Sauté feta in hot oil until golden brown, about 2 minutes per side; transfer to a plate; drizzle with desired amount of honey glaze. Top feta with thyme leaves.
- Serve sauteed feta with cherry tomatoes, olives, and assorted crackers.

Yield: about 4 to 6 servings

Recipe Inspired by: *Cuisine at Home, November/December* issue 144.

About the Recipe: This holiday Mediterranean appetizer is bursting with fried cheese flavor, juicy cherry tomatoes, and salty black olives. The crispy melting feta is sprinkled with fresh thyme leaves and drizzled with sweet, peppered honey. For your warm cheese nibblers, serve it with lots of assorted crackers.

Cocktail Pairing: *Sunset Spritz*, p. 25., *Every Cocktail Has a Twist*