

Toast

It's National Goat Cheese Month! Here Are 5 Ways to Enjoy Goat Cheese NOT in a Salad

By [Elyssa Goodman](#) • AUGUST 14, 2014

A good, creamy, tangy goat cheese (or chèvre, if you're so inclined) is the stuff foodie dreams are made of. It's easy to throw onto some greens, of course, but isn't it more fun to think outside the salad bar?

In honor of National Goat Cheese Month, here are some deliciously unique, sweet, and savory recipes made for enjoying goat cheese all August long.



1. Caramelized Apricots With Goat Cheese and Pistachios, *above*

via [Heather Hands of Flourishing Foodie](#)

For a perfect appetizer, blend sweet apricots with rich goat cheese and crunchy pistachios for an introduction your dinner guests will never forget. Top it all off with a drizzle of honey and they'll be begging for more.

2. Roasted Fig and Goat Cheese Ice Cream

via [Diane Cu and Todd Porter of White On Rice Couple](#)

Ice cream is arguably the ultimate summer treat, so why not add some goat cheese to the mixture for a timely gourmet delight? Figs and goat cheese are a classic combination, and once you try this, you might never go back to vanilla!

3. Zucchini and Goat Cheese Pizza

via [Wit & Aroma](#) (photo by [Margaret Pate](#))

Get savory with this light pizza bursting with clean, tasty flavors. Made with just garlic, shallots, zucchini, and goat cheese, it's an easy, crowd-pleasing entree.

4. Goat Cheese Soufflés

via [MarthaStewart.com](#)

A soufflé is an elegant and classic side dish. Try a twist on the classic cheese soufflé and go for the goat to enhance an entree. Soufflés can be difficult, but this one is much easier than you think!

5. Goat Cheese and Strawberry Grilled Cheese

via [SouthernLiving.com](#)

Brown-bagging it can get boring but not with this sandwich! The strawberries pack a sweet punch to complement the creamy goat cheese, and the arugula adds a spicy crunch. Try it on multigrain bread for a healthy finish.

Prefer to eat your goat cheese the old-fashioned way? It's just as good on a cracker if you don't have time to whip up these recipes. Try a basic chèvre if you like a more mild taste, or go for a Crottin or Bucheron if you like something more tangy and flavorful.