

TRADER JOE'S

SEASONAL CHEESE • JANUARY 2011

The goat and bee often crossed paths while grazing in the verdant pastures. It was only natural, therefore, that they would someday marry. There were no nuptials, just delicious cheese!



CHEVRE WITH HONEY

Fresh Goat Cheese with Honey has been a tradition in Northern Europe for a long time. We completely understand why. There's something singularly tantalizing about the unique floral sweetness of pure clover honey combined with the natural tanginess of goat cheese. It makes you feel like singing. (Luckily for you, there is no sound in this document.)



8 oz. • \$3.79

Our **Chevre with Honey** starts with quality whole goat's milk from small, independent family farms in southwestern Wisconsin and eastern Iowa. Respecting traditional cheese making techniques, the whole goat's milk is drained slowly over a 12–14 hour period and crafted into a fresh, bright, creamy chevre. Then it's blended with 100% pure, golden, White Clover Honey.

Serving Samples:

- Spread it on your favorite baguette, bagel or piece of toast.
- Crumble over mixed greens with dried cranberries.
- Layer with pear slices over artisan pastry and bake.
- Spread on fresh apple slices.
- Enjoy on a cheese plate as dessert.

PAIRS WELL WITH:

REISLING
SAUVIGNON BLANC
CHARDONNAY
ZINFANDEL
PINOT NOIR
DARK CHOCOLATE
CANDIED PECANS
LAUGHTER
FAMILY AND FRIENDS
A GAME OF JENGA