

Goat Cheese and Fried Shallot Dip

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Don't discard the flavorful oil drained from the fried shallots. Use it in a salad dressing, in a tomato sauce for pasta or on cooked greens.

- 1 cup thinly sliced shallots
- ¼ cup olive oil or canola oil
- 4 ounces plain rindless goat cheese, such as Laura Chenel, at room temperature
- 4 to 5 tablespoons buttermilk
- Thinly sliced fresh chives
- 1 small clove garlic, grated with a Microplane or finely minced
- Sea salt and freshly ground black pepper



Pat the shallots dry on paper towels. Heat the oil in a 10-inch skillet over medium-low heat. Add the shallots and sauté, stirring often, until they turn dark brown, 12 to 15 minutes. For the first few minutes, it will seem like nothing is happening, but once the shallots start to brown, they darken quickly. Stir almost constantly during the final minutes so they darken evenly without burning.

Drain the shallots in a small sieve set over a bowl. Spread the drained shallots on a paper towel and let cool until crisp.

Put the goat cheese in a bowl and whisk in enough buttermilk to thin to desired consistency. Fold in the shallots and most of the chives, reserving some for garnish. Stir in garlic to taste, then season with salt and pepper. Transfer to a bowl and top with reserved chives. Serve immediately with summer vegetables for dipping.

Makes about 1 cup