

Baked Feta Dip

Prep: 10 min. | Cook: 20 min. | Total: 30 min. | Serves 4-6

A bright and simple Mediterranean spread



Ingredients:

- 1 ea. Murray's Feta Cup 7 oz.
- 1 Tbsp. Mitica Sunflower Honey 4.23 oz.
- 2 Tbsp. Murray's Italian EVOO 750mL
- 2-3 sprigs Thyme
- Pita bread, cut into triangles and toasted
- Fresh ground black pepper

Directions:

1. Preheat oven to 400F. Meanwhile, lightly toast pita bread and transfer the feta into a small earthenware dish or ovenproof pan.
2. Cover the feta with olive oil and bake in the oven about 8 minutes, until the cheese is springy to the touch but not melted.
3. Preheat a boiler or set the oven to broil. Meanwhile, melt the honey in the microwave or over a pan of simmering water.
4. When the honey is fluid, spread it over the top of the feta with a pastry brush, and put the feta in the broiler.
5. Broil the feta until the top of the cheese has browned and begins to bubble. Season to taste with black pepper, garnish with thyme, and serve with bread.