

Chèvre and Crab Poppers

- 6 oz soft chèvre, plain
- 1/4 teaspoon salt
- 1/4 teaspoon garlic salt
- 1 teaspoon Italian herbs
- 1/2 tablespoon butter
- 1/3 cup minced peppers
- 1/3 cup celery
- 2 dashes hot sauce
- 8 oz minced crab
- 1 bag mini peppers
- Parsley for garnish



Instructions

ADGA



Preheat oven to 425° F.

Mix chèvre, salt, garlic salt, and Italian herbs. Set aside.

Melt butter in pan on medium heat, add minced peppers and celery, stir. Cook until soft.

Add hot sauce and crab, stir again.

Add cheese mixture and stir until soft and well mixed.
Take off heat.

Cut mini-peppers in half, stem, and seed.

Fill with crab mixture.

Set on a cookie sheet (use aluminum foil to hold peppers steady). Bake at 425° F for 15 minutes.

Garnish with parsley.

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