This zesty and bright appetizer embodies the unstoppable Vandal spirit and the warm, cozy feelings of the holidays. This recipe features our university’s love of dairy, highlighting the salty, savory flavors of feta with a drizzle of sweet local honey from Moscow’s Woodland Apiaries.

FROM THE KITCHEN OF Sara Schumacher and Sophia Raasch

TOTAL SERVINGS 8

SERVING SIZE 1 ounce

DIETARY CONSIDERATIONS Vegetarian

INGREDIENTS FOR GOLDEN BAKED FETA

1 Navel Orange, zest and juice
1 (8 ounce) block Feta Cheese
1 Tablespoon Olive Oil
1/3 cup Dried Cranberries
1 Tablespoon Local Honey (garnish)
5 leaves Basil, fresh (garnish)
Your Choice of Crackers (for serving)

DIRECTIONS FOR GOLDEN BAKED FETA

NOTE

STEP 1 Preheat the oven to 400°F.

STEP 2 Zest the orange and set aside in a small bowl. This will be used later for garnishing.

STEP 3 Cut the orange in half and juice both halves.

STEP 4 Place feta block in a small casserole dish (6x6, 7x7, or 8x8 all work well). Using a fork, prick the feta block 6 times to create pores.

STEP 5 Drizzle the orange juice followed by the olive oil over the feta block. Place the cranberries around the block so that they cover the surface of the dish.

STEP 6 Bake in the preheated oven for 30 – 40 minutes, or until the edges and top of the feta block are gold brown. Let it cool for 5 minutes.
**STEP 7**
Drizzle the honey over the block. Sprinkle the orange zest from step 2 over the block. Tear the basil leaves and sprinkle them over the feta block to garnish.

**STEP 8**
Serve with your favorite cracker!

**NUTRITIONAL DATA FOR GOLDEN BAKED FETA (per serving (53g))**

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<tbody>
<tr>
<td><strong>CALORIES</strong></td>
<td>120 calories</td>
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<tr>
<td><strong>TOTAL FAT</strong></td>
<td>2 g</td>
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<tr>
<td><strong>CHOLESTEROL</strong></td>
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<tr>
<td><strong>TOTAL CARBOHYDRATE</strong></td>
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<td><strong>PROTEIN</strong></td>
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