



*Aunt Nellie's*<sup>®</sup>

## **BAGUETTE WITH PICKLED BEETS AND WHIPPED DILL GOAT CHEESE**

**SERVES:** Makes 4-6 SERVINGS

**PREP TIME:** 10 MINUTES

Recipe courtesy of Faith Gorsky– An Edible Mosaic

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### **INGREDIENTS**

- 1 jar (15 ounces) Aunt Nellie's Sliced Pickled Beets
  - 1 baguette (about 24 inches long)
  - 4 ounces goat cheese
  - 1/4 cup heavy whipping cream
  - 1 tablespoon chopped fresh dill
  - 1 pinch salt
  - 1 pinch black pepper
  - 1/2 seedless cucumber, thinly sliced
  - 1/4 red onion, thinly sliced
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### **INSTRUCTIONS**

1. Drain beets well. Discard liquid or save for another use.
  2. Split baguette in half lengthwise.
  3. In medium sized bowl beat together goat cheese, cream, dill, salt and pepper until smooth and spreadable. Spread goat cheese mixture on cut sides of baguette.
  4. Layer beets, cucumber and red onion on bottom side of baguette. Close sandwich. Cut horizontally into 4 sandwiches and serve.
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**FIND IT ONLINE:**

<https://auntnellies.com/baguette-with-pickled-beets-and-whipped-dill-goat-cheese/>

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